Models 22/28

Clamshell Grills

Service Manual

048455-S

TAYLOR®

7/96

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CAUTION: Information in this manual is intended to be used by Taylor Authorized Service Technicians only.

Note: Continuing research results in steady improvements; therefore, information in this manual is subject to change without notice.

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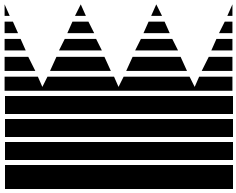


Section 1: Introduction

- **Safety**
- **Model 22 Specifications**
- **Model 28 Specifications**

Safety

We at the Taylor Company, are committed to manufacturing safe operating and serviceable equipment. The many built-in safety features that are part of all Taylor equipment are aimed at protecting operators and trained service technicians alike.

This manual is intended exclusively for Taylor Company authorized service personnel.

This machine is designed for indoor use only.

Always follow safety precautions when servicing or operating the clamshell grill.

DO NOT operate the grill before reading the Operator's Manual. Failure to follow this instruction may result in equipment damage, poor grill performance, health hazards, or personal injury.

- **DO NOT** operate the grill unless it is properly grounded.
- **DO NOT** attempt any repairs unless the power supply to the grill has been disconnected.

Failure to follow this instruction may result in severe personal injury from electrical shock.

DO NOT use a water jet to clean or rinse the grill. Failure to follow this instruction may result in serious electrical shock.

DO NOT operate the grill unless all service panels and access doors are restrained with screws. Failure to follow this instruction may result in severe personal injury from hazardous moving parts.

DO NOT store flammable vapors, flammable liquids, or combustible material in the vicinity of the grill. Failure to comply can result in a fire hazard.

- The grill must be placed on a level surface.
- The grill must be pulled away from the wall for thorough cleaning. When returning the grill to its original position, use extreme caution to smoothly and slowly roll the grill backward into place.

Failure to do so may cause the grill to tip, and can cause personal injury or severe equipment damage.

DO NOT obstruct the ventilation openings at the rear of this appliance or the flow of air in and around the grill. Failure to follow this instruction may cause poor grill performance and damage to the machine.

CAUTION!

To avoid personal contact with hot grill surfaces or grease, always use extreme caution when servicing, installing, operating, and cleaning the grill.

All warning labels that have been attached or adhered to the grill further stress safety precautions. Please follow the instructions indicated on such labels.

NOISE LEVEL: Airborne noise emission does not exceed 70 dB(A) when measured at a distance of 1.0 meter from the surface of the machine and at a height of 1.6 meters from the floor.

Model 22 Specifications

Air Compressor

One, 115 volt Thomas WOBL piston compressor.

Electrical

Standard is 208-60-3; however, other electrical characteristics are available. Control section is 115-60-1. Other electrical characteristics are available. All internal connections are completed at the factory. Three-phase power rated at 27.8 amps per side at 208 volts, 10 KW per side.

Specifications are subject to change without notice.

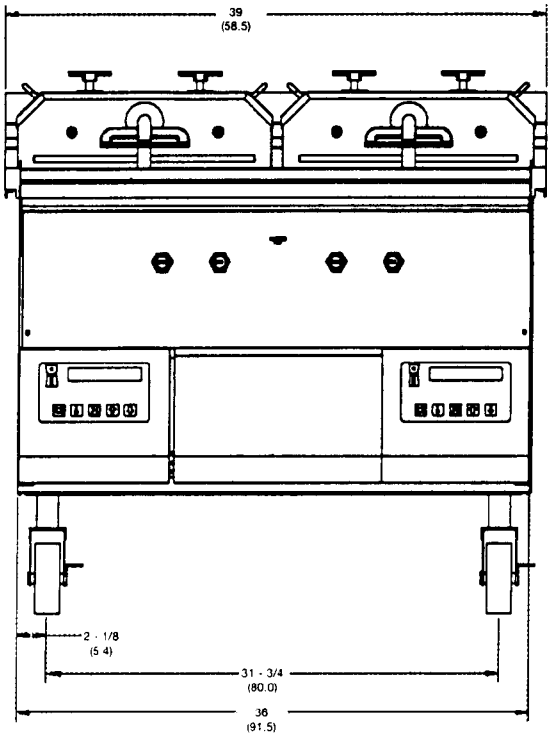
Dimensions

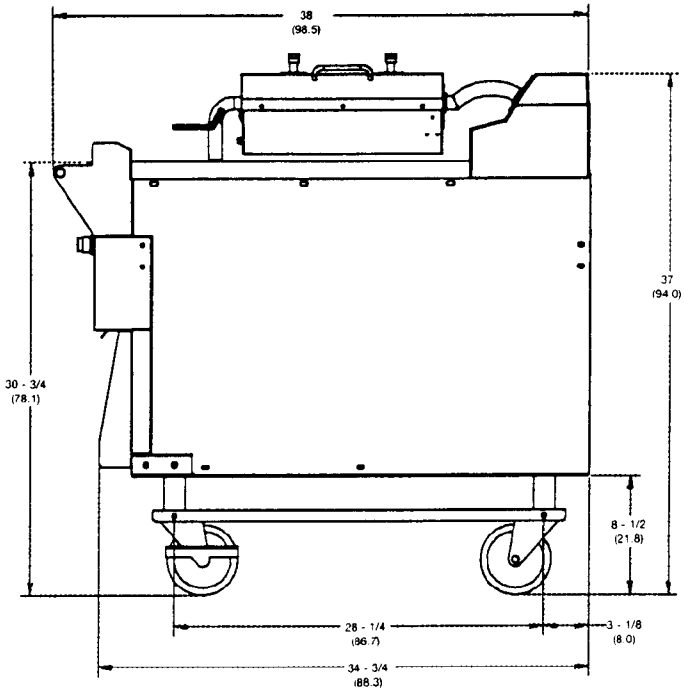
Width: 38” (96.5 cm.)
Depth: 37-3/8” (95 cm.)
Height: 37” (94 cm.)

Approximate Weights

Net: 1,015 lbs. (460 kgs.)
Crated 1,185 lbs. (537.5 kgs)
41 cu. ft. (1.15 cu. m.)

This unit is designed and constructed to meet stringent safety and sanitation requirements for NSF and UL.





Model 28 Specifications

Air Compressor

One, 115 volt Thomas WOBL piston compressor.

Electrical

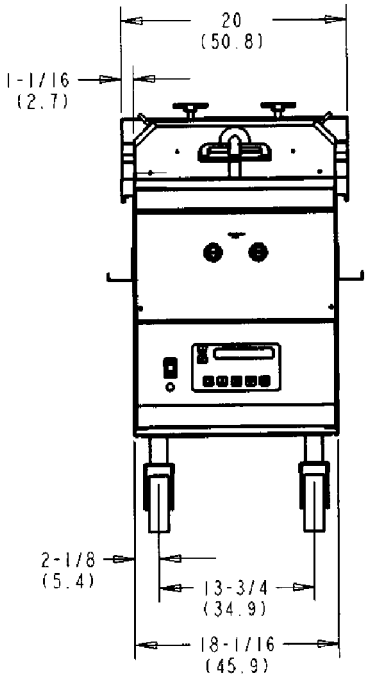
Standard is 208-60-3 for thermal system. Control section is 115-60-1. Fuse size is 6 amps. Other electrical characteristics are available. All internal connections are completed at the factory. Three-phase power rated at 26 amps at 208 volts, 9.3 KW. (Available in electric only.)

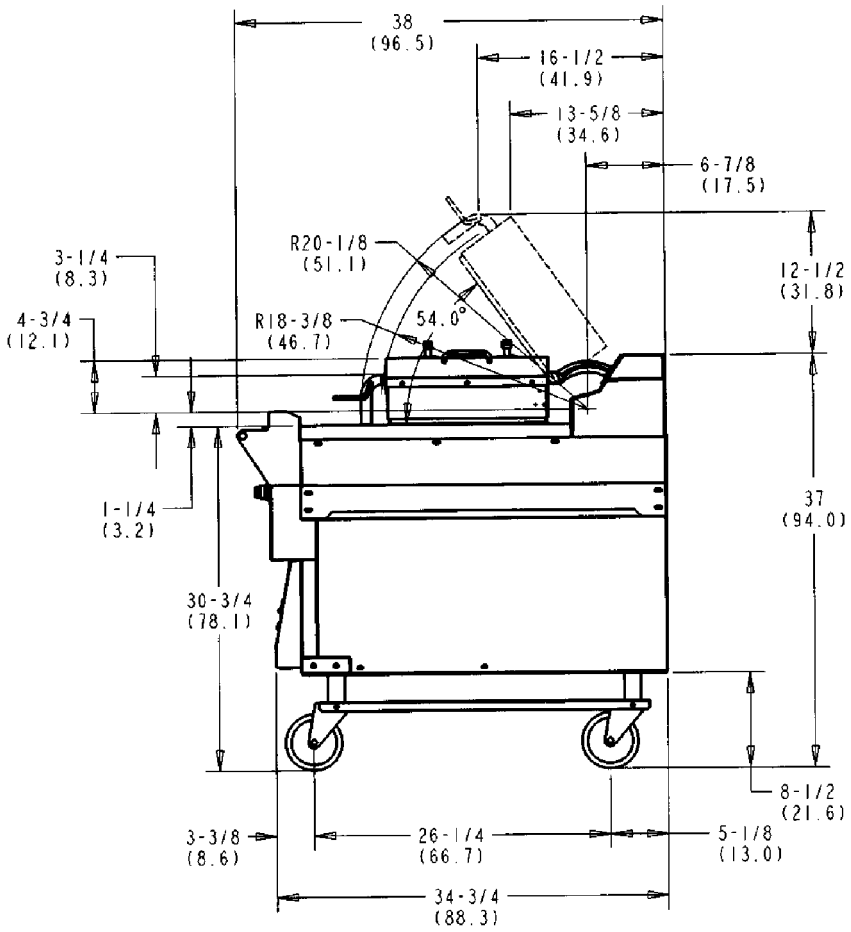
Dimensions

Width: 20” (51.0 cm.)
Depth: 38” (96.5 cm.)
Height: 37” (94.0 cm.)

Approximate Weights

Net: 631 lbs. (286.2 kgs.)
Crated: 711 lbs. (322.5 kgs.)
33.1 cu. ft. (0.9 cu. m.)



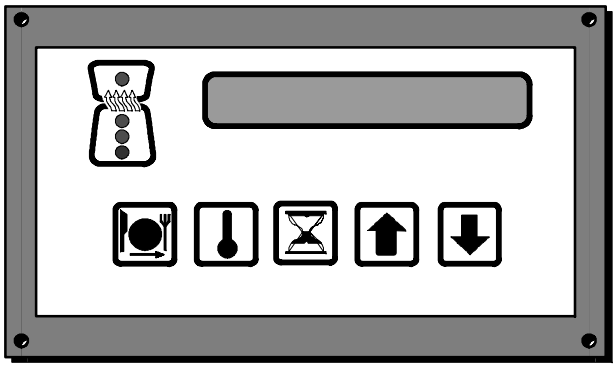


Section 2: Controls and Systems

- **Microprocessor Operation**
- **Microprocessor Control**
- **Pneumatic System**
- **Gap Settings**
- **Mechanical-Electrical Checkout**
- **Platen Flatness Verification**

Microprocessor Operation

For detailed operating instructions, refer to the Taylor Operation's Manual for McDonald's Microprocessor Grills.



The keypads in the above illustration are identified in these instructions as follows: (from left to right) MENU, TEMP, TIME, UP ARROW, and DOWN ARROW.

Grill Start-Up Procedure

1. Lower the door panel assembly to gain access to the main control.
2. Place the FAN INTERLOCK switch in the ON position.

NOTE: The FAN INTERLOCK switch supplies power to the exhaust hood and to the grill.

3. Place the power (ON/OFF) switches in the ON position.
4. The control version number will be displayed briefly. The word "OFF" will then appear on the ten segment light emitting diode (LED).
5. To select the standard alarm, press the UP arrow keypad. To select the optional alarm, press the DOWN ARROW keypad. If no alarm is desired, do nothing at this time.
6. Press and release the MENU keypad once, then press the MENU keypad to scroll through the product selections. When a product is displayed on the LED for more than five seconds, the control will automatically enter the selection.

NOTE: When a menu selection is entered, factory default cook times for each product selection will be indicated on the LED. A cook time of "000" will be indicated for the "EGGS" product selection, as preparation of this product does not utilize the upper platen.

7. Lower the upper platen to the STANDBY position. This will speed the heating process.

Once the menu selection is entered, the product name and the message "TOO COOL" will be displayed intermittently until the cook surface has reached proper operating temperatures.

Each time operating temperatures for a specific heat zone have been met, the corresponding indicator light will extinguish. Once all indicator lights are extinguished, the word "STANDBY" will appear on the LED.

8. Press the RAISE button to release the upper platen to the OPEN position. Once the platen is open, the product selection and cook time are displayed on the LED. The grill is now heated to operating temperatures.

NOTE: Whenever one side of the clamshell grill is idle and is not being used to cook product, the upper platen must be placed in the STANDBY position.

To Turn the Grill Off

1. Press and hold both arrow keypads simultaneously.
2. Release the keypads when the message "OFF" is displayed on the LED.

To Make Product Selections

1. Press and release the menu keypad. Scroll through the product selections until the word “EGGS” is displayed on the LED.
2. Press and release the menu keypad to scroll through the product selections. When a product is displayed on the LED for more than five seconds, the control will automatically enter the selection.
3. When the product and cook time are displayed on the LED, the grill is at operating temperatures.

To Change Product Selections

1. To change the product selection, press and release the MENU keypad once, then press and hold the MENU keypad for 5 seconds. After 5 seconds has elapsed, press the MENU keypad until the desired product is displayed on the LED. Wait for the cook time to appear.

To Change Product Cook Temperature

1. Press and release the TEMP keypad. The word “LOWER” will appear on the LED.

   Note: Press and hold the TEMP keypad for 5 seconds until “F” (or “C”) appears at the end of the temperature value.
2. To increase or decrease the cook temperature for the lower grill plate, use the up or down arrow keypads.
3. Press the TEMP keypad to display the word “UPPER”.
4. To increase or decrease the cook temperature of the upper platen use the up or down arrow keypads.
5. Press the TEMP keypad to enter the changes and return to the cook cycle.

   Note: During this procedure, the control will allow a maximum of 20°F. (6°C.) change in temperature (lower or higher). If a greater change is necessary, the operator must exit and re-enter the menu to allow an additional temperature variation.

To Change Product Cook Times

1. Press the TIME keypad and hold for 5 seconds or until the display reads “TIME XXX”.
2. To increase or decrease the time setting, use the up or down arrow keypads.
3. Press the TIME keypad to enter the changes and return to the cook cycle.

To Calibrate Temperatures

For each half of the lower grill surface, there are three, equally spaced thermocouple probes. The probes are located in the center of each heating zone. There is also a thermocouple probe located in the center of each upper platen.

Perform the following procedure for grill temperature calibration:

1. Place the FAN INTERLOCK switch in the ON position. The word “OFF” will appear on the display.
2. Press and release the TEMP keypad. The message “CAL TEMP” will appear on the display.
3. Press and hold the TEMP keypad until the message on the display changes.
4. A “TOO COOL DISPLAY” will appear on the LED. Allow the grill to reach calibration temperature. The display will indicate the calibration temperature for each heat zone (i.e.; FRONT 325°F. for Fahrenheit, FRONT 163°C. for Centigrade).
5. With a properly calibrated pyrometer, place the grill surface probe on the center of the lower front heat zone. Allow the temperature to stabilize for approximately ten seconds and note the temperature reading from the pyrometer.
6. *Immediately*, press the ARROW keys to change the temperature recorded on the LED to match that of the pyrometer. It is not necessary to wait for the red indicator light to illuminate.
7. Press and release the TEMP keypad to enter changes and to display the next heating zone message.
8. Repeat steps 5 through 7 for the center, back, and upper heat zones.

Once all zones have been calibrated, the message “DATA SAVED” will be displayed briefly on the LED. The word “OFF” then will appear.

To Set Optional Displays

1. Press the MENU keypad until the message “OPT 1” appears on the LED.
2. Immediately press and hold both ARROW keypads simultaneously until the message “OPTION SET” is displayed on the LED.
3. When the display returns to the OPT 1 setting, press the UP or DOWN keypads to scroll through the alphabet until the desired letter is displayed.
4. Press the MENU keypad to enter the desired letter or numerical selection and to move to the next character.
5. Once all six characters are entered, press the menu key and the message “LOWER XXX” will appear on the LED. Immediately, press the UP or DOWN keypads to set the lower grill plate temperature for cooking the optional product.
6. Press the TEMP keypad when the desired temperature is displayed on the LED.
7. Once the desired lower cook temperature has been entered, the message ”UPPER XXX” will appear on the LED. Immediately, press the UP or DOWN keypads to set the upper grill plate temperature for cooking the optional product.
8. Press the TEMP keypad when the desired temperature is displayed on the LED.
9. Once the desired upper cook temperature has been entered, the message “TIME XXX” will appear on the LED. Immediately, press the UP or DOWN keypads to set the cook time for the optional product.
10. Press the TIME keypad to enter the desired cook time for optional product.

Once the desired cook time has been entered, the message “DATA SAVED” will be displayed briefly on the LED. The unit will then advance to the standard run mode.

To Re-Load Factory Default Settings

1. Place the power switch (ON/OFF) in the OFF position.
2. Press and hold the MENU, TIME, and TEMP* keypads simultaneously.
3. While holding the keypads, place the power switch in the “ON” position.
4. Once the message “LOADING” appears on the LED, release the keypads.

***Note:** For International defaults, press the TIME, UP, and DOWN keypads.

To Check Average Temperature

To determine average heat zone temperatures for the most recent cook cycle, perform the following procedure.

1. When the unit is in the standard run mode, press and hold the TIME keypad until the message “TIME XXX” displays.
2. Press and release the TEMP keypad, and the message “AVE 1 XXX” will appear on the LED. This indicates the front, lower zone’s average temperature during the last heat cycle.
3. Press and release the TEMP keypad to view the average temperature of the middle, lower heat zone.
4. Press and release the TEMP keypad to view the average temperature of the back, lower heat zone.
5. Press and release the TEMP keypad to view the average temperature of the upper platen heat zone.

Once the the average temperatures for all four heat zones have been displayed, press the TEMP keypad and the message “DATA SAVED” will be displayed briefly on the LED. The unit will then advance to the standard run mode.

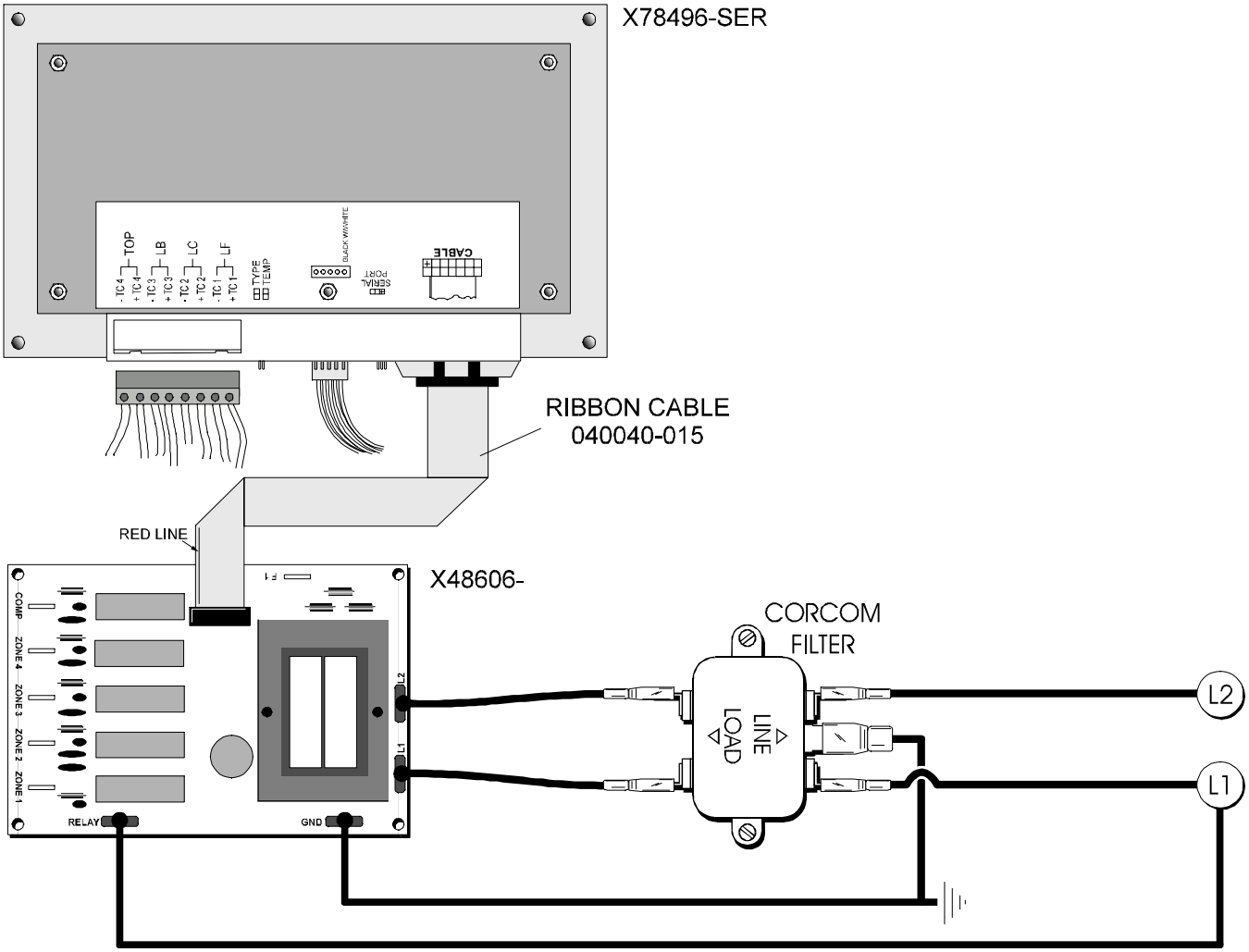
Jumpers

There are two sets of jumper pins on the Taylor Microprocessor Control Board (see illustration on page 9).

The jumper marked “TEMP” is used to determine the temperature scale. If a jumper is installed across the two pins, the grill temperature will be read in Celsius (Centrigrade) degrees. If the jumper is not installed across the two pins, temperature will be read in Fahrenheit degrees.

The jumper marked “TYPE” determines whether the grill is gas or electric. Models 22 and 28 are electric grills and **should not** have a jumper installed on the pins. When this jumper is installed across the two pins, the center heating element on the lower plate of the grill will not heat.

Microprocessor Control



Pneumatic System

(A & B) Compressor and Accumulator:

The compressor pumps air into the accumulator, building the pressure in the accumulator to 60 psi. (414 kPa).

(C) Check Valve:

The check valve is a “one-way” valve which allows the compressor to start under a no load condition. When the compressor stops operating, the check valve also allows pressure to exhaust between the compressor and the valve itself.

(D) Pressure Switch:

When air pressure has left the accumulator, the pressure switch recognizes this and activates the compressor again. Generally, the platen can be raised eight times between compressor cycles on a Model 22. (Three times on a Model 28.) On a Model 28 grill, the pressure switch opens at 60 psi. (414 kPa) and closes at 45 psi. (310 kPa). On a Model 22 grill, the pressure switch opens at 60 psi. (414 kPa) and closes at 35 psi. (241 kPa).

(E) Relief Valve:

The relief valve ensures that accumulator pressure does not exceed 70 lbs.

(F) Drain Solenoid:

When the fan interlock switch is placed in the OFF position, the drain solenoid allows excess moisture to drain out of the accumulator at the end of each day.

(G) Regulator:

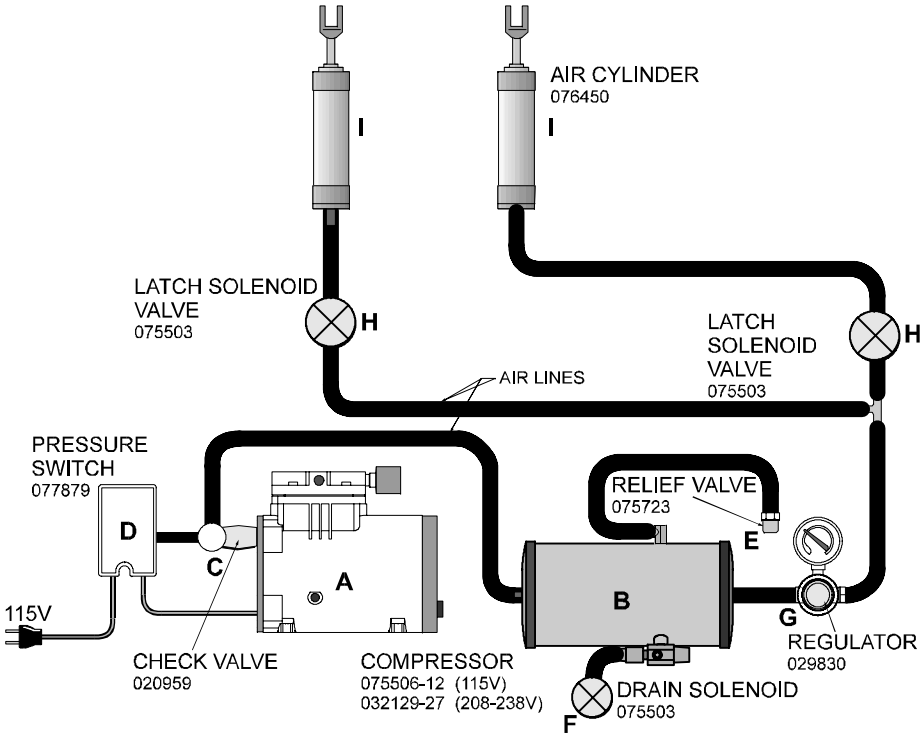
Regulates the pressure necessary to hold the upper platen in the closed position at 30 psi. (207 kPa).

(H) Latch Solenoid:

When activated, the latch solenoid opens the flow of air pressure which holds the air cylinder plunger in the raised position. This plunger keeps the upper platen in its closed position during the cook time.

(I) Air Cylinder:

When cook times elapse, the air cylinder dampens the opening of the upper platen.



Gap Settings

All domestic gaps have been factory set to the following specifications:

Bacon -	**.090**
Regular -	**.260**
Sausage -	**.350**
Quarter -	**.420**
Rib -	**.530**

To verify gap settings, the grill must be working at operating temperatures, the upper platens should be lowered to the STANDBY position, and no release material should be installed.

1. Raise the left lift handle and turn both left side selector knobs to the REGULAR position. Release the handle.

2. Repeat step 1 for the three remaining handles (One remaining handle on a Model 28).

3. Insert the “GO” end of the *GO-NO GO* gauge directly under any product selector knob. The GO end of the gauge must be able to rotate with little or no resistance between the upper platen and the grill surface.

NOTE: Bacon gaps should be verified by following the steps indicated under the heading “BACON ONLY”.

4. Insert the “NO GO” end of the gauge under the same selector knob. This end must *not* be able to rotate. If the end of the gauge can rotate, the gap is too large.

5. Repeat this procedure for all four selector knobs.

CAUTION: The “GO-NO GO” gauge may become HOT during a gap check.

Bacon Only

1. Place the four gauge blocks between the upper platen and the grill surface.

2. Insert a .001 feeler gauge between the upper platen and each gauge block. The gauge must fit between the platen and the block. If not, the gap is too small.

3. Insert a .010 feeler gauge between the upper platen and each gauge block. The gauge should fit tightly between the platen and the block. If not, the gap is too large.

Incorrect Gaps

When adjusting gap settings, the grill must be working at operating temperatures, the upper platens should be placed in the standby position, and no release material should be installed.

The gap is controlled by the gap adjustment screw contacting the product stop. The only adjustment necessary is the position of the gap adjustment screw.

To adjust gap settings, perform the following steps.

1. Remove the selector knobs.

2. Remove the platen cover. (There are six screws securing the platen cover.)

3. Using a screwdriver, hold the gap adjustment screw stationary.

4. Loosen the jam nut.

5. Adjust the gap by raising or lowering the screw. Raising the screw will narrow the gap, lowering the screw will widen the gap.

6. Re-verify the gap.

7. If the gap adjustment is correct, check the remaining three selector positions. In some cases, correcting one position will adjust the entire platen surface. In most cases, however, all four selector positions will need adjustment.

Mechanical-Electrical Checkout

1. Check all screws and terminals on electrical components for tightness (contactors, breakers, etc.).
2. Record voltage of all supply circuits at the circuit breakers and terminal strip at the rear of the machine with the unit off.
3. With the unit properly connected to the supply circuit, turn on the fan interlock switch. Record the length of time it takes for the compressor to pump up the pneumatic system and shut off. Turn on right and left power switches. Select REG on control and allow all zones to begin heating.
4. Adjust bumpers so there is adequate hand clearance between the exhaust hood and upper platen handle when the platen is in the raised position.
5. When operating temperatures have been reached, lower each upper platen into the cook position to verify correct solenoid and cylinder response. Allow the unit to run through the complete cook cycle. The controller will display the product and the count down.
6. Once each upper platen has run through the cook cycle, verify the standby circuitry by placing the upper platen in the cook position and pressing the black push button on the control panel. The LED will display the message “STANDBY”.
7. To remove the upper platen from the “Standby” mode, press the red push button switch on the control panel. The upper platen will open to the load position and the LED will display the product selected.
8. Pneumatic System Check:
    a. Verify that the pressure through the regulator is set at the correct pressure.
    b. Check system for leaks.
    c. Record the time it takes the compressor to fill the accumulator tank during its duty cycle.
9. Verify that the latch switch is energized when the upper platen handle is 1/4” (.64 cm.) to 3/8” (.95 cm.) from the bullnose/lower grill surface.
10. Check all mechanical fasteners in the counterweight system. Make sure that there are no loose nuts or bolts. Upon completion of this check, secure back panels and side panels.
11. Temperature Calibration:
    a. Press and hold both UP and DOWN arrow keypads until the display reads “OFF”. Press and release the TEMP keypad. Press and hold the TEMP keypad again until the display reads “TOO COOL”. Allow all zones to reach calibration temperatures. The display should now read “FRONT XXX F” (or XXX C).
    b. With a properly calibrated pyrometer and surface probe, measure the temperature in the center of the front heat zone on the bottom cook surface. Press the UP or DOWN keypads until the temperature displayed on the control equals the temperature measured. Press the TEMP keypad and repeat for all other zones.
    c. Change to normal operating mode for REG’s.
12. Verification of Product Gaps:
    a. Each upper platen is set up for five specific products. Make sure all four selector knobs are aligned to the same product selection.
    b. Use the special GO - NO GO gauges to make sure that all product selections are set within specifications.
    c. If adjusting is required, refer to “gap setting” procedures outlined on page 11.
13. Secure all panels and note the condition of machine exterior.

Platen Flatness Verification

To verify the flatness of the upper platen, perform the following procedure.

Materials:

Kit A. - Platen Gauge (P/N X78091)

Preparation

1. Remove release sheets and set them aside. **THE GRILL PLATENS AND PLATE MUST BE CLEAN AND FREE OF CARBON.**
2. Heat and stabilize the grill at standard operating temperatures.

Domestic:

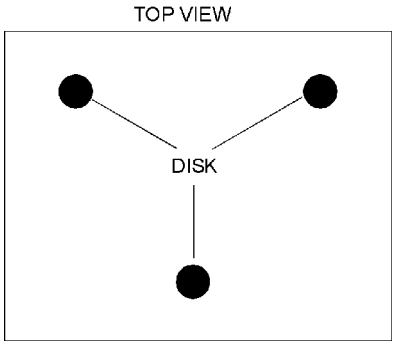
Lower - 325° F. (163° C.)
Upper - 400° F. (204° C.)

International:

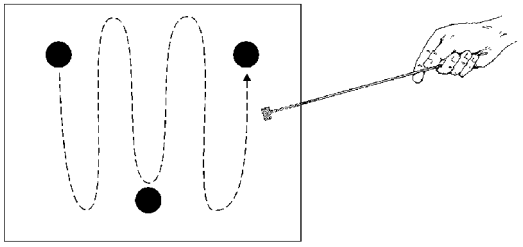
Lower - 350° F. (177° C.)
Upper - 425° F. (218° C.)

Procedure:

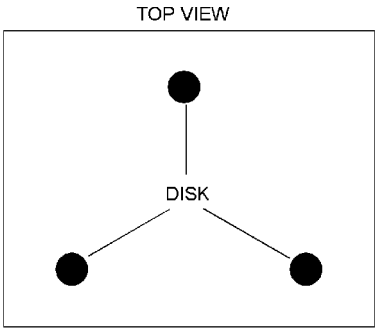
1. Following the steps on 7 of this manual (changing product), select the “QTR” product for each section of the grill.
2. Place the three gauge discs on the lower plate (positioned as shown in the illustration below). The discs should rest approximately two inches from the outer perimeter of the upper platen.



3. Lower the upper platen.
4. Place the grill in the “Standby” mode of operation.
5. Insert the inspection tool between the upper platen and the lower plate. With a sweeping motion, confirm that there is no interference between the upper platen and the lower plate.

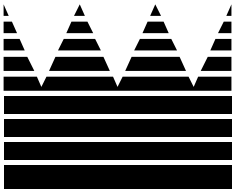


6. Invert the position of the gauge discs, and repeat steps 4 and 5.



7. If there is no interference, the flatness of the platen is within tolerance. If the inspection tool cannot move freely between the two surfaces, the platen is defective and must be corrected or replaced. **DO NOT ALLOW THE PLATEN TO BE USED FOR ANY TWO-SIDED COOKING.**

Notes:



Section 3: Troubleshooting

- **General Troubleshooting**
- **Warning Messages**
- **Meat Quality Troubleshooting**

General Troubleshooting Guide

PROBLEM	CAUSE	REMEDY
1. Display reads “TC BD (ZONE)”.	a. Defective thermocouple. b. Defective control board.	a. Replace thermocouple. b. Replace control board.
2. Display reads “XHOT (ZONE)”.	a. Control set to incorrect product. (Temperature too high for desired product.) b. Thermocouple shorted. c. Defective control board. d. Defective power board. e. Mercury relay inoperative.	a. Allow platen to cool. b. Replace thermocouple. c. Replace control. d. Replace board. e. Replace mercury relay.
3. Display reads “STUCK LID”.	a. Defective air cylinder or clogged air lines. b. Dirty arm bearings. c. Bearing block misaligned.	a. Clean, repair, or replace faulty component(s). b. Clean and lubricate bearings. c. Align bearing block.
4. Platen will not latch.	a. Defective latch microswitch. b. Defective relay. c. Unit not electrically grounded. d. Defective control board. e. Defective ribbon cable. f. Defective power board. g. Defective STANDBY button/contact block.	a. Replace switch. b. Replace relay. c. Tighten or replace ground wires. d. Replace board. e. Replace ribbon cable. f. Replace power board. g. Replace faulty button or contact block.
5. One side of the grill fully inoperative.	a. Power switch placed in the OFF position. b. Defective power switch. c. Defective power board. d. Loose or defective ribbon cable. e. Defective processor control board.	a. Place power switch in the ON position. b. Replace switch. c. Replace power board. d. Tighten or replace ribbon cable. e. Replace processor control board.
6. One side of the grill not heating.	a. Unit is unplugged. b. Circuit breaker is tripped.	a. Install power cord into receptacle. b. Reset the breaker.
7. One heat zone not heating, but the indicator light is illuminated.	a. Defective mercury contactor. b. Defective hi-limit switch. c. Defective heater. d. Loose or defective ribbon cable. e. Defective power board.	a. Replace the contactor. b. Replace switch. c. Replace heater. d. Tighten or replace ribbon cable. e. Replace board.
8. One heat zone will not heat, and the indicator light is not lit.	a. Defective thermocouple. b. Improper control setting. c. Defective control board.	a. Replace thermocouple. b. Reset control temperature setting. c. Replace board.

PROBLEM	CAUSE	REMEDY
9. Drain solenoid drains continuously.	a. Defective solenoid. b. Connector loose or faulty.	a. Replace solenoid. b. Tighten or replace connector.
10. Product over cooked, under cooked, or unevenly cooked.	a. Worn release material. b. Carbon build-up on the upper platen surface. c. Air regulator set too low. d. Time or temperature set incorrectly. e. Selector knobs set to incorrect position. f. Zone not heating. g. Incorrect gap calibration.	a. Replace release material. b. Remove carbon build-up following instructions in the Operator's Manual. c. Adjust regulator setting. d. Set control correctly. e. Set knobs for desired product. f. Refer to problems #6, #7, and #8. g. Set gaps.
11. Air compressor does not activate when the FAN INTERLOCK switch is in the ON position.	a. 6 amp. fuse blown. b. Power connection faulty. c. FAN INTERLOCK switch is faulty.	a. Replace the fuse. b. Tighten or replace connection. c. Replace faulty switch.
12. Upper platen will not remain in the COOK or STANDBY position.	a. Faulty processor control. b. Loose or defective ribbon cable. c. Faulty power board. d. Faulty latch switch. e. Faulty solenoid. f. Faulty pneumatic system.	a. Replace control. b. Tighten or replace ribbon cable. c. Replace board. d. Replace switch. e. Replace solenoid. f. Clean, repair, or replace faulty pneumatic system component.
13. Upper platen will not remain in the COOK position, but will operate in the STANDBY position.	a. Processor control set improperly.	a. Reset control time setting.
14. Upper platen will not remain in the STANDBY position, but will operate in the COOK position.	a. Faulty STANDBY switch. b. Faulty wire connections.	a. Replace switch. b. Tighten or replace wires.
15. Upper platen opening too rapidly or prematurely.	a. Orifice plug missing or installed incorrectly. b. Processor control set incorrectly.	a. Install plug. b. Reset control.

Warning Messages

Dixon Microprocessor Controls

T/C 1	Defective lower front thermocouple
T/C 2	Defective lower center thermocouple
T/C 3	Defective lower rear thermocouple
T/C 4	Defective upper platen thermocouple

Note: If any thermocouple measures temperatures below 201°F. (93°C.), a "TOO COOL" message will appear on the LCD.

XHOT 1	Lower front zone too hot
XHOT 2	Lower center zone too hot
XHOT 3	Lower rear zone too hot
XHOT 4	Upper platen zone too hot
STUCK LID	Upper platen will not open

Note: If the thermocouple measures temperatures above 455°F. (235°C.), an "XHOT" message will appear on the LCD.

Taylor Controls

2COOL T or TC BD T	Defective top thermocouple
2COOL R or TC BD R	Defective rear thermocouple
2COOL C or TC BD C	Defective center thermocouple
2COOL F or TC BD F	Defective front thermocouple

Note: If the thermocouple measures temperatures 75° below the setpoint, a "TOO COOL" message will appear on the LCD.

XHOT T	Upper platen too hot
XHOT R	Rear zone too hot
XHOT C	Center zone too hot
XHOT F	Front zone too hot
STUCK LID	Upper platen will not open

Note: If the thermocouple measures temperatures 50° above the setpoint, an "XHOT" will appear on the LCD.

Meat Quality Troubleshooting

PROBLEM	CAUSE	REMEDY
1. Under-cooked product.	a. Freezer burn.	a. Use fresh product.
	b. Worn release material.	b. Rotate release material daily, and change material when worn.
	c. Improper cook times.	c. Set timer according to instructions on page 7.
	d. Incorrect adjustment knob setting.	d. Choose proper setting.
	e. Incorrect gap setting.	e. Set gaps according to instructions on page 11.
	f. Improper cook temperature.	f. Program temperatures according to instructions on page 7.
2. Overcooked product.	a. Incorrect cook times.	a. Program cook times according to instructions on page 7.
	b. Improper product removal.	b. Remove product according to instructions in the Operator's Manual.
	c. Incorrect adjustment knob setting.	c. Choose proper setting.
	d. Incorrect gap setting.	d. Set gaps according to instructions on page 11.
	e. Improper cook temperature.	e. Program temperatures according to instructions on page 7.
3. Improper sear.	a. Worn release material.	a. Rotate release material daily, and change material when worn.
	b. Incorrect adjustment knob setting.	b. Choose proper setting.
	c. Incorrect gap setting.	c. Set gaps according to instructions on page 11.

Notes:

Section 4: Parts

- **Warranty Explanation**
- **Exploded Views**
- **Complete Parts List**

Warranty Explanation

Standard Warranty

The Taylor company warrants each Clamshell Grill to be free of manufacturing defect for one year on labor (see warranty card).

Parts

Class B Parts:

Warranty is extended 1 year from the original date of grill installation.

Class C Parts:

Wear Items – no warranty.

Special Parts:

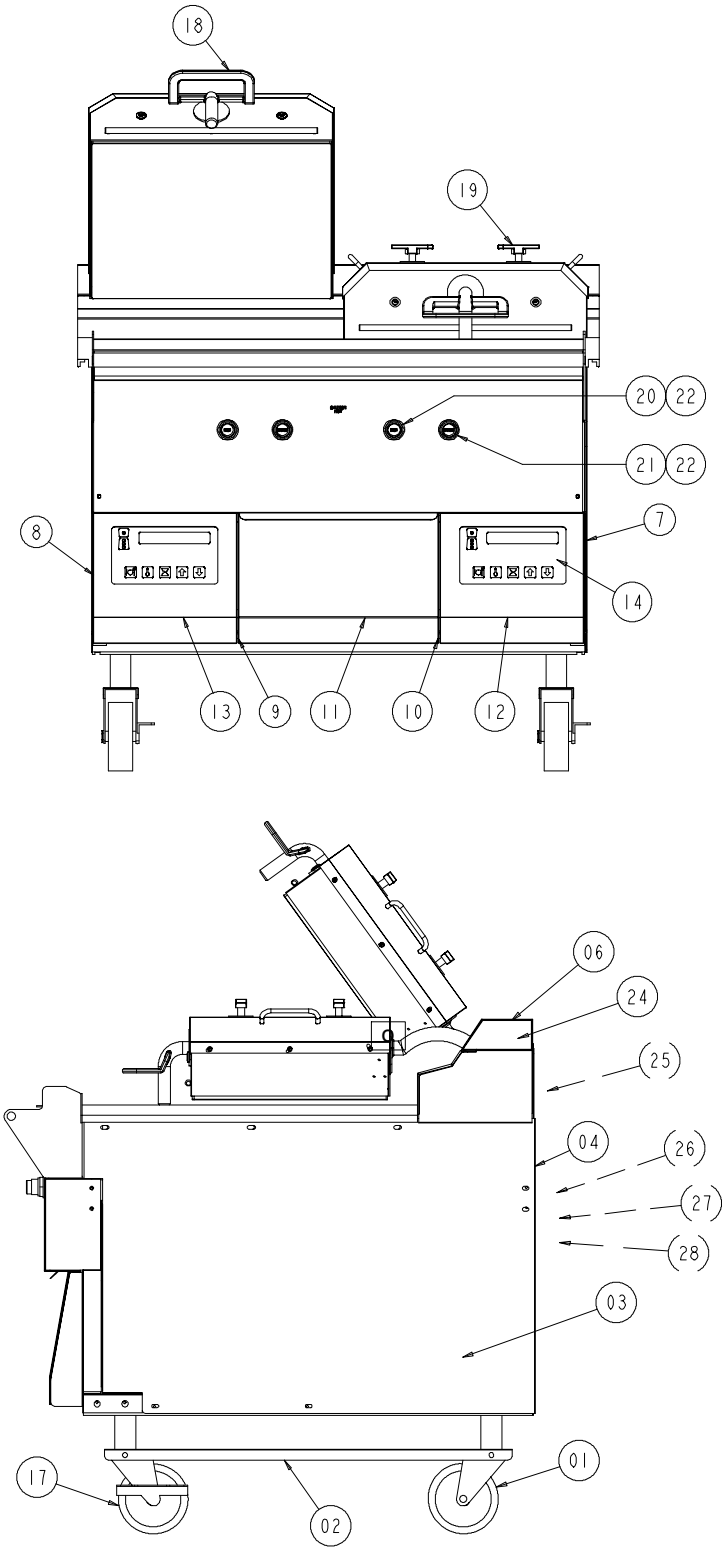
Two year warranties for upper platens, air compressors and all printed circuit boards.

Labor

The Taylor warranty is valid only if required service work is performed by an authorized Taylor technician.

For more details, see the warranty/check–out card.

Front Side View



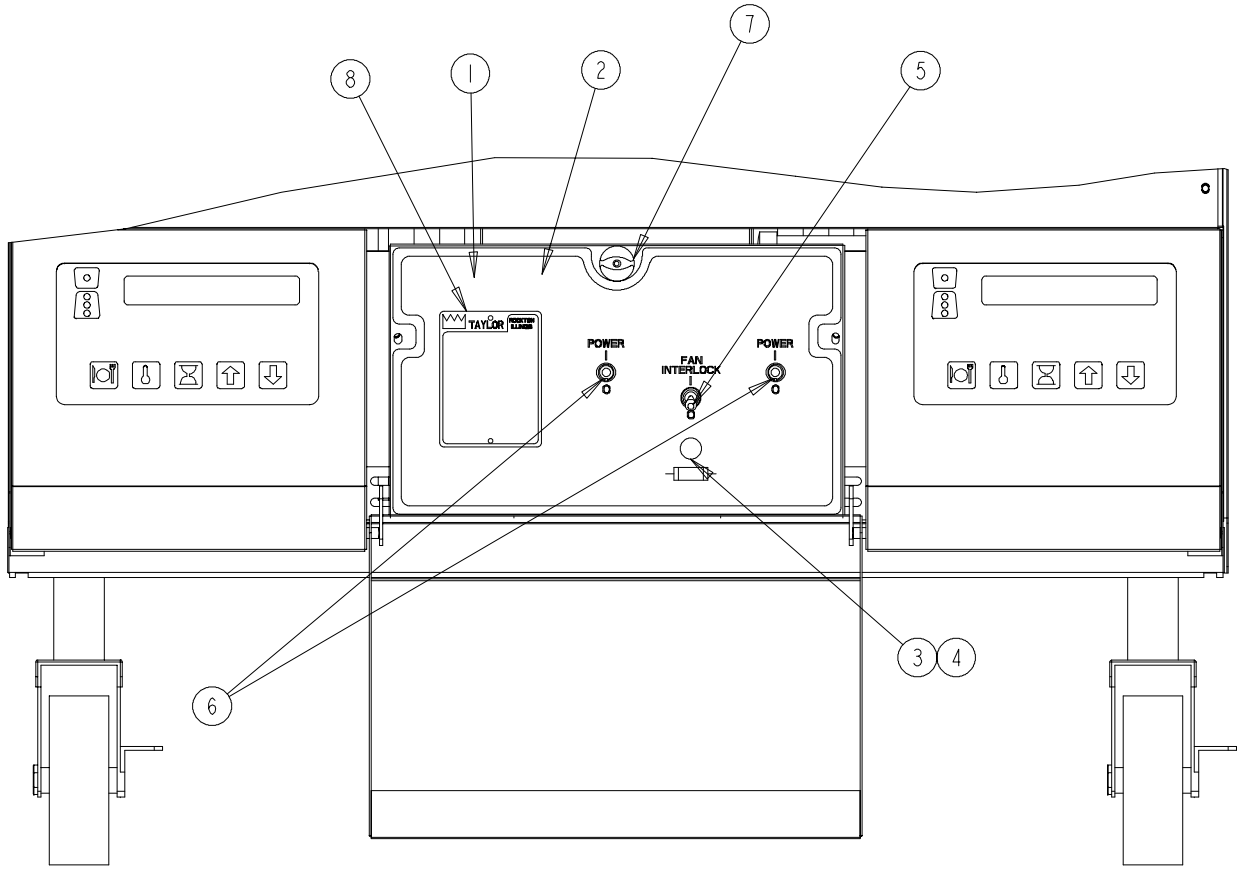
Front Side View Parts List

Item	Description	Part Number	Model 22 Qty.	Model 28 Qty.
1	Caster 5” 7-5/8” Stem-Rear	078377	2	2
2	Lock Wheel	076522	2	2
3	Panel - Right Side	078475	1	1
4	Panel - Rear Lower (Not Shown)	078459 078479	1 0	0 1
5	Panel - Left Side (Not Shown)	078474	1	1
6	Cover Assembly - Rear Shroud	X78465 X78476	1 0	0 1
7	Hinge Assembly-Right MP Door	X78348	1	0
8	Hinge Assembly-Left MP Door	X78349	1	0
9	Hinge Assy.-Left Door Panel	X78350	1	0
10	Hinge Assy.-Right Door Panel	X78347	1	0
11	Door Assembly - Panel	X76857	1	0
12	Door Assembly - Right M.P.	X76860	1	0
13	Door Assembly - Left Processor	X76876 X78125	1 0	0 1
13A	Screw - 10-32 X 3/8 Truss HD-SS (Panel)	024298	–	–
14+	Control Assembly - Clamgrill	X78496-SER	2	1
14A	Nut - 10-32 MF Lock	020983	8	4
15	Alarm Panel Mount (Not Shown)	077855	2	1
17	Caster - 5” 7-5/8” Stem Locking-Front	078376	2	2
18	Handle Assembly - Platen	X78282	2	1
18A	Screw - 5/16-18 X 5/8 MF Hex Cap	017326	2	1
19	Handle - Index	075762	8	4
19A	Screw - 10-32 X 1/2 Oval HD	001251	8	4
20	Button - Red	076011	2	1
21	Button - Black	076012	2	1
22	Block - Contact	076013	4	2
23	Guard - Door *28* (Not Shown)	078202	0	1
24	Cover A.-Backsplash	X78465 X78476	1 0	0 1
25	Panel A.-Rear (Service Small - Not Shown)	X78472 X78480	1 0	0 1
26	Thermocouple A. (Not Shown)	X75695	6	3
27*	Heater-Lower 208 V (Not Shown) (Note: Parts mounted under lower platen.)	075486 077910-22	6 0	0 6
28	Control-Limit w/screws (Not Shown)	075692	10	8

*50 HZ - See page 40.

+See parts list for older model grills.

Main Control Assembly

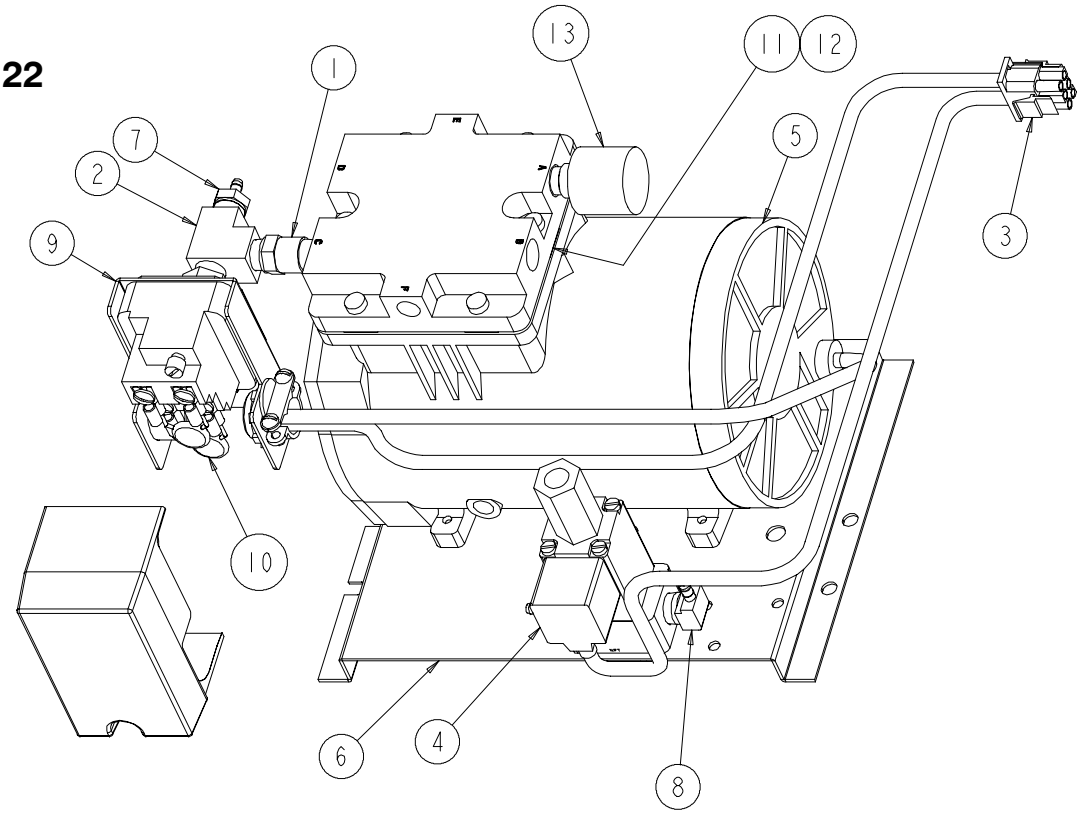


Item	Description	Part Number	Model 22 Qty.	Model 28 Qty.
1	Panel A. - Control	X76847	1	0
2	Decal - Control Main	076725	1	0
3	Holder - Fuse	076299	1	1
4*	Fuse (6A)	076301	1	1
5	Switch - Toggle - DPST (Fan Interlock)	075772	1	0
6	Switch - Toggle - SPST (Power)	012626	2	0
7	Magnet	075559	1	0
7A	Screw (Not Shown)	005600	1	0
8	Label-Data-Electric Grill (Duplicate Only)	047614	1	0
9	Switch - Rocker - DPST 10 Amp. (Not Shown)	076989	0	1
10*	Relay-DPDT 120V (Not Shown)	077164-12	2	1

*50 HZ - See page 40.

Compressor Assembly

Model 22

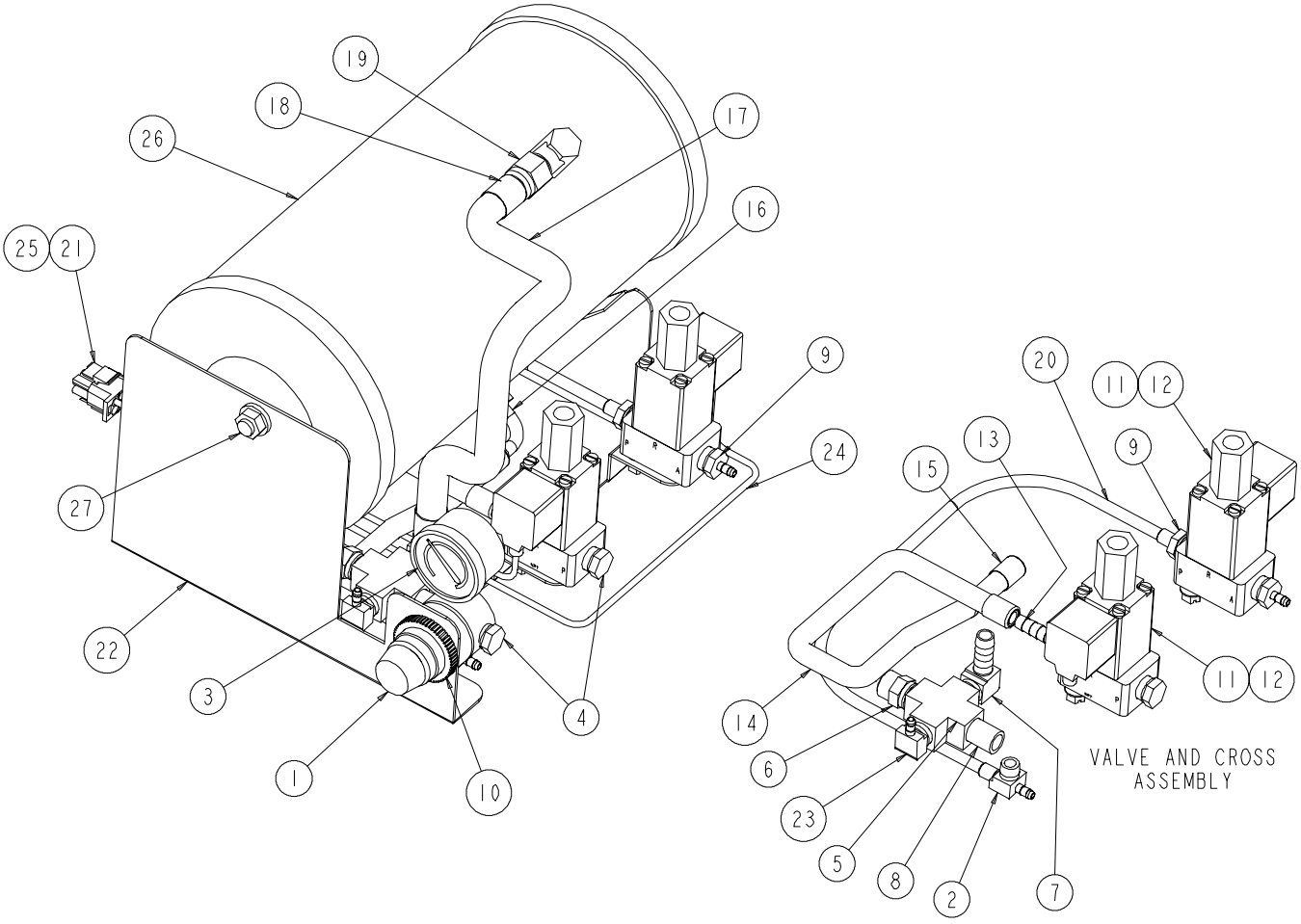


Item	Description	Part Number	Qty.
1	Valve - Check - 1/4 MP	020959	1
2	Tee - 1/4 FPT X 1/4 MPT X 1/4 FPT	021277	1
3	Connector - Mate Lok 6 Cir-Pin	028594	1
4*	Valve - Solenoid 3 Way 110V/60 Hz	075503-12	1
5*	Compressor - 115V/60 Hz	075506-12	1
6	Bracket - Compressor	075860	1
7	Fitting - 1/4 MPT X .107 Barb St.	075880	2
8	Fitting - 1/4 MPT X .107 90	075946	1
9	Switch - Pressure	077879	1
10*	Varistor - 115 VAC	040388-003	2
11	Plate - Valve	075977	1
12	O-Ring	076017	1
13	Muffler	036018	1

*50 HZ – See page 40.

Accumulator Assembly

Model 22



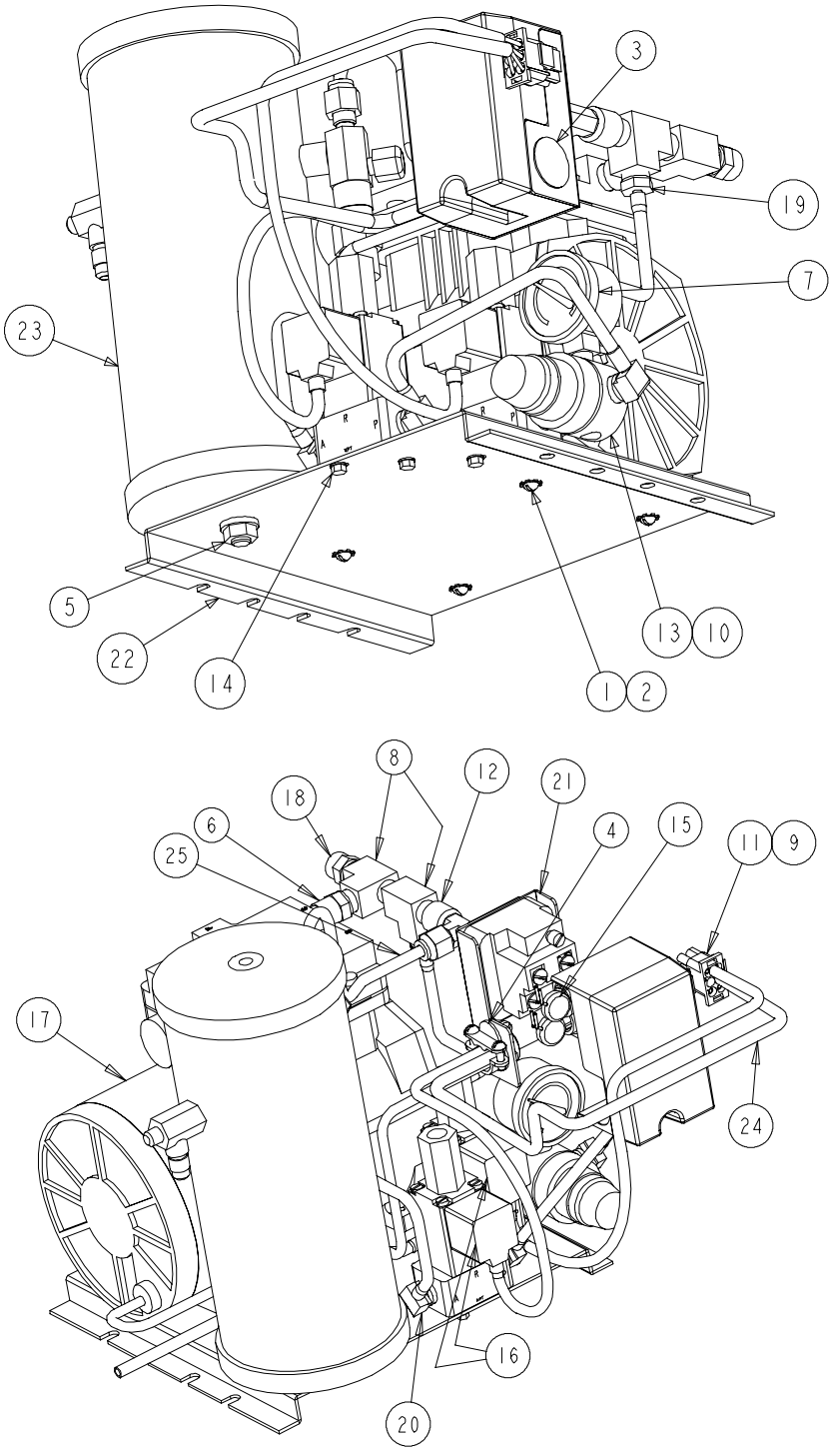
Accumulator Assembly Parts List

Item	Description	Part Number	Qty.
1	Regulator 0-50 PSI	029830	1
2	Tee - 1/8 NPT X .170 Brass Barb	075878	1
3	Gauge - Pressure 0-60 lbs.	021029	1
4	Plug - 1/4 MP Brass	027747	2
5	Cross - 1/4 FPT	077339	1
6	Valve - Pressure Relief 70 PSI	075723	1
7	Elbow 1/4 MPT X 3/8 Barb	043111	1
8	Nipple - 1/4 PT X 7/8 Long Brass	026496	1
9	Fitting - 1/4 MPT X .170 Barb STR	075880	2
10	Panel Mounting Nut	035319	1
11	Screw - 10-32 X 1/2 MF Hex Cap - ZP	020982	4
12*	Valve - Solenoid 3-Way 110/60 Hz	075503-12	2
13	Adaptor - 1/4 MPT X 1/4 Barb	021630	1
14	Tube - Nylobrade 1/4 ID X 7/16	020568-11	1
15	Ferrule - .475 ID	021082	2
16	Elbow - 1/4 FFL X 1/4 Barb Swivel	020563	1
17	Tube - Nylobrade 3/8 ID x 5/8	020565-11	1
18	Ferrule - 5/8 OD	029834	2
19	Adaptor - SWV 3/8 F X 3/8 Barb	019194	1
20	Tube - .170 ID X .250	075885-14	1
21	Connector - Mate Lok 6 Cir-Pin	028594	1
22	Bracket - Accumulator	077338	1
23	Fitting - 1/4 X .170 90	075946	1
24	Sleeve - Wire .234 ID X .250	020916-19	2
25	Pin - Male .084” Diameter	021624	4
26	Tank - Accumulator - 10 lbs.	077340	1
27	Nut - 3/8-16 MF Lock	017329	1
28	Tie - Cable (Not Shown)	077341	1

*50 HZ – See page 40.

Compressor/Accumulator Assembly

Model 28



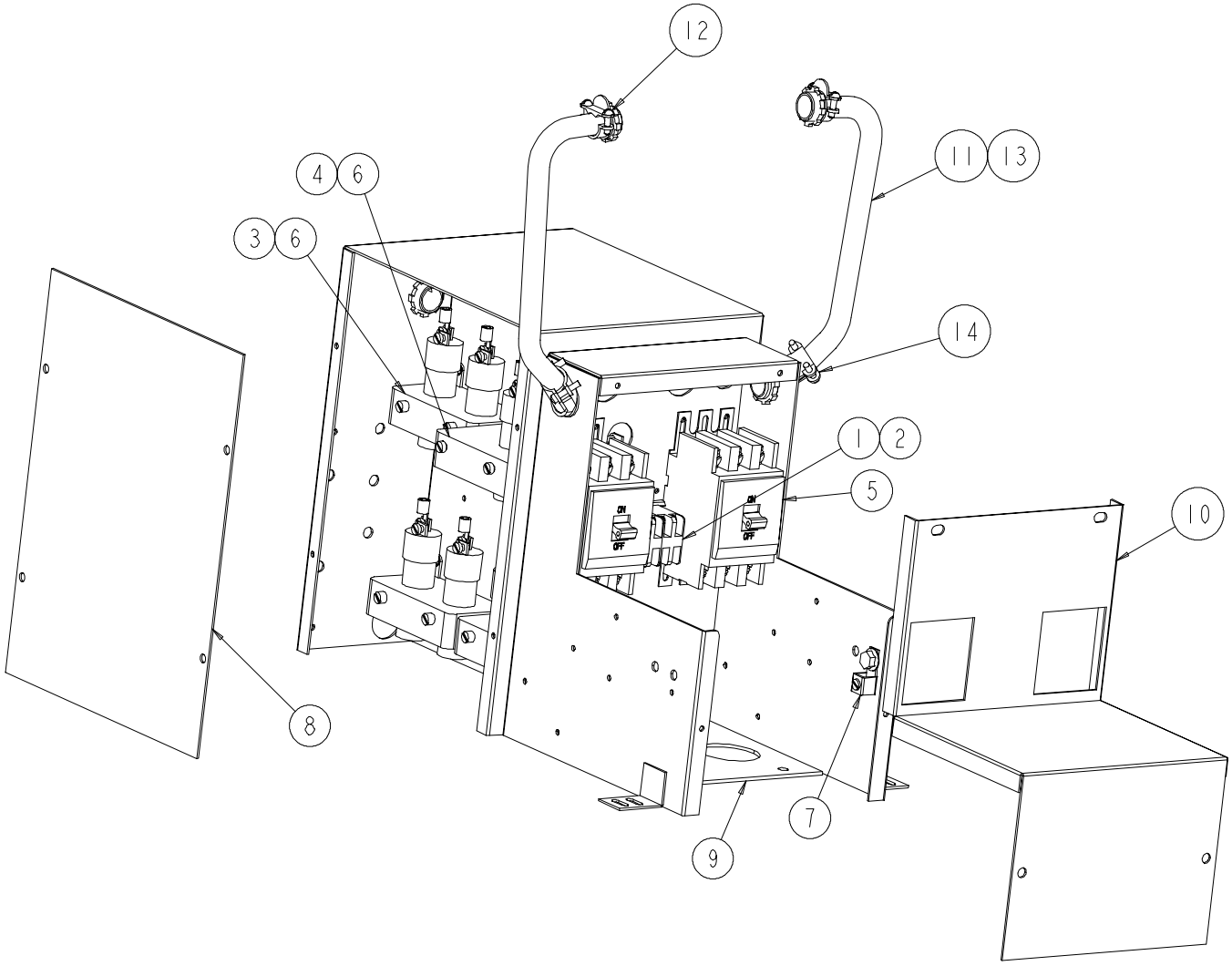
Compressor/Accumulator Assembly Parts List

Item	Description	Part Number	Qty.
1	Washer #8 Shakeproof External	000964	4
2	Screw 8 32 x 3/8 RD HD Steel ZP	007544	4
3	Plug-Hole 7/8 Dia.	010077	1
4	Connector - BX 3/8 Str W/2 Screw	014569	1
5	Nut 3/8 - 16 MF Lock	017329	1
6	Valve-Check 1/4 MP	020959	1
7	Gauge-Pressure	021029	1
8	Tee 1/4 FPT x 1/4 MPT x 1/4 FPT	021277	2
9	Pin-Male	021624	4
10	Nipple 1/4 IPT x 7/8 Long Brass	026496	1
11	Connector-Mate Lok 6 Cir-Pin	028594	1
12	Tee 1/4 MPT x 1/4 FPT x 1/4 FL	029210	1
13	Regulator 0 - 50 PSI	029830	1
14	Screw #8 x 1/4 SL Hex Hd Type B	039267	4
15*	Varistor	040388-003	2
16*	Valve-Solenoid 3 Way 110/60 Cyl.	075503-12	2
17*	Compressor 115V 60 Hz	075506-12	1
18	Valve-Pressure Relief	075723	1
19	Fitting 1/4 MPT x .170 Barb Str	075880	2
20	Fitting 1/4 MPT x .170 Barb Str	075946	3
21	Switch-Pressure	077879	1
22	Bracket-Compressor	077944	1
23	Tank-Accumulator	077945	1
24	Sleeve-Wire .234 ID	020916-19	1
25	Line A.-Receiver	X21991	1

*50 HZ – See page 40.

Mercury Relay Assembly

Model 22

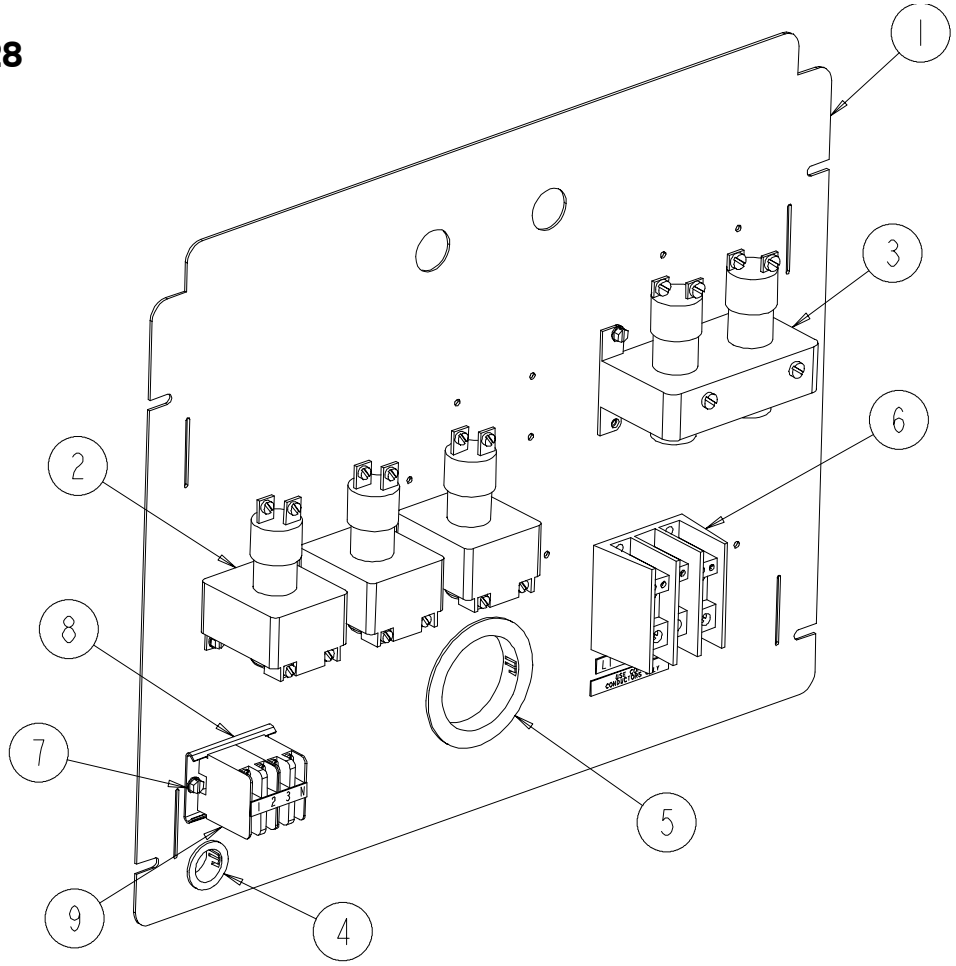


Mercury Relay Assembly Parts List

Item	Description	Part Number	Model 22 Qty.	Model 28 Qty.
1	Base - Terminal Block	015986	1	1
2	Block - Terminal 2 Pole	015987	2	2
3*	Relay - Mercury 2 Pole - 120V Coil	075497-12	6	1
4*	Relay - Mercury 3 Pole - 120V Coil	075498-12	2	0
4A*	Relay - Mercury 1 Pole - 125V - 120V Coil	077065-12	0	3
5	Breaker - Circuit 3 Pole - 50A 60 HZ Only	075505	2	0
6	Screw - 8 X 12” Slotted Hex	075763	26	16
7	Lug - Grounding	017667	2	0
8	Cover - Contactor	076027	2	0
9	Plate - Power Supply	076734	1	0
9A	Plate - Power Supply	078139	0	1
10	Cover - Circuit Breaker	076730	1	0
11	Greenfield 3/8	020495-23	2	0
11A	Greenfield 3/8	020495-30	0	2
12	Connector - Bx 3/8 Insul	078304	2	0
12A	Connector - Bx 3/8 Insul	078303	0	2
13	Bushing AB-1	078294	2	0
14	Connector - Bx 3/8 45D	010687	2	0
14A	Connector - Bx 3/8 90D	001793	0	2
15	Block - Main Power Distribution (Not Shown)	076952	0	1

*50 HZ - See page 40.

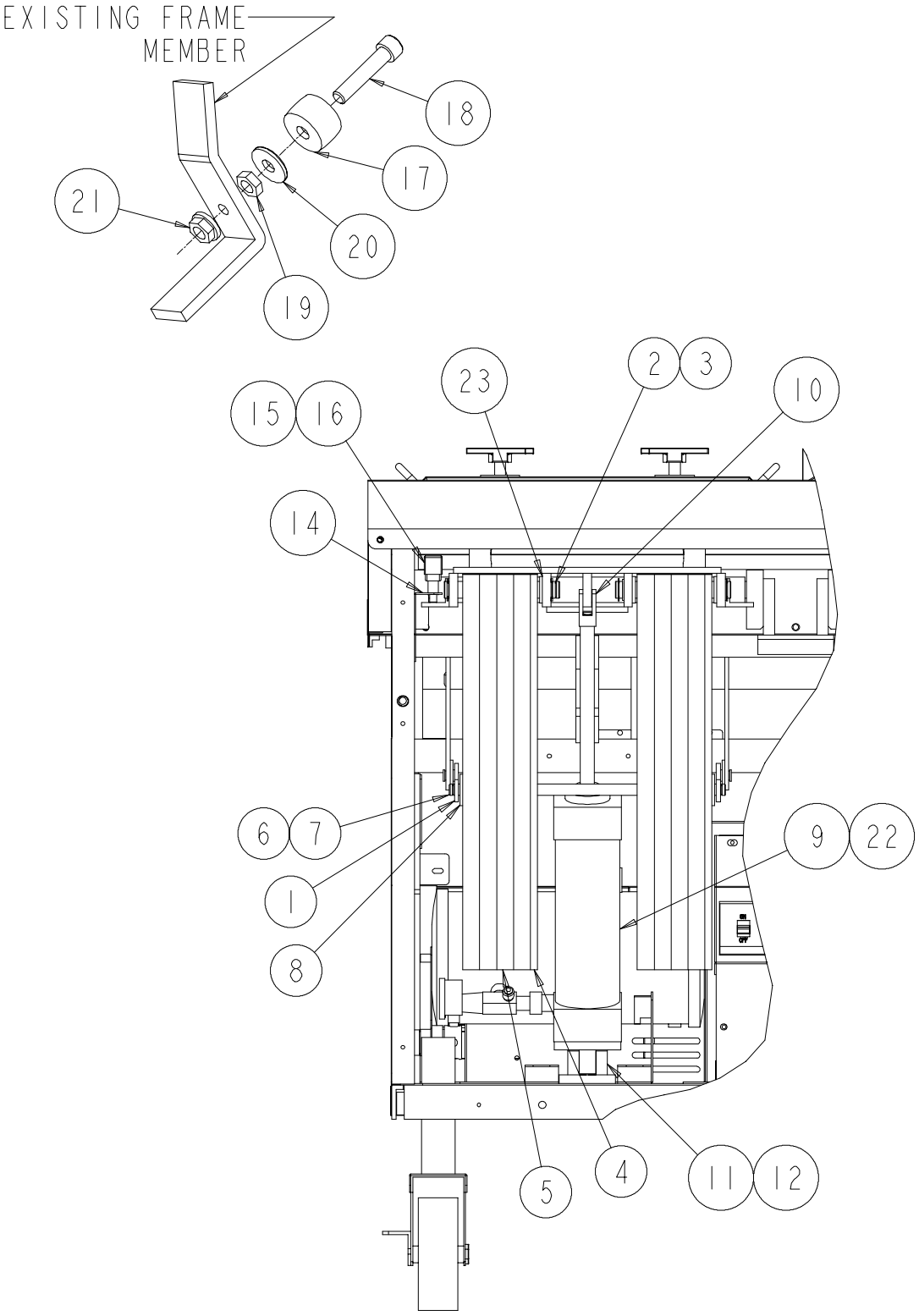
Model 28



Item	Description	Part Number	Qty.
1	Panel-Relay	077935	1
2*	Relay-Mercury 1 Pole	077065-12	3
3*	Relay-Mercury 2 Pole	075497-12	1
4	Bushing-Snap	010548	1
5	Bushing-Snap	039152	1
6	Block-Main Power Dist.	076952	1
7	Screw	075763	16
8	Base-Terminal Block	015986	1
9	Block-Terminal 2 Pole-2PSWTC	015987	2

*50 HZ – See page 40.

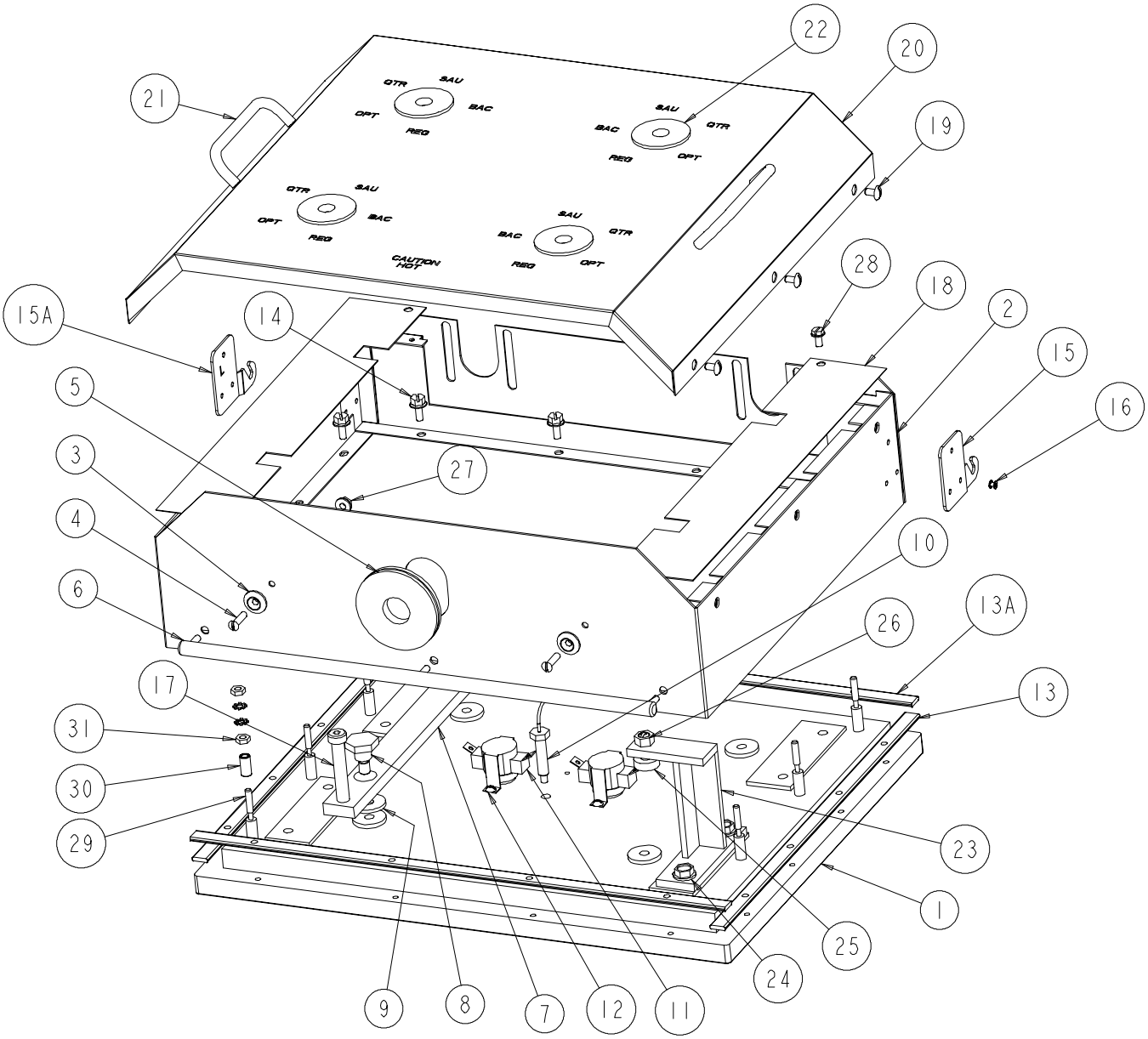
Counterweight/Rear Components



Counterweight/Rear Components Parts List

Item	Description	Part Number	Model 22 Qty.	Model 28 Qty.
1	Tie A. - Counterweight	X77197	4	2
2	Pin - Counterweight Upper	077045	4	2
3	E-Ring 3/4	077046	8	4
4	Counterweight - End	077101	4	2
5	Counterweight - Main	077102	16	8
6	Rod - Tie - Counterweight	076523	2	1
7	E-Ring 1/2	024908	8	4
8	Washer	006347	12	8
9	Air Cylinder - 7” Stroke	076450	2	1
10	Clevis Rod with Pin	076452	2	1
11	Bracket - Pivot	076451	2	1
12	Screw 3/8-16 X 3/4 SHCS-FC	076720	4	2
13	Fitting-1/4 X .170 90° (Not Shown)	075946	4	1
14	Bracket - Switch	076529	2	1
15	Switch - Screw Terminal	075780	2	1
16	Cover - Terminal	018590	2	1
17	Bumper - 300 lbs. Peak Force	077801	2	1
18	Screw 5/16-18 X 1-1/2 Socket H	077829	2	1
19	Nut 5/16-18 Nyloc	077865	2	1
20	Washer 5/16 Flat	000651	2	1
21	Nut 5/16 MF Lock	017327	2	1
22	Tube - .170 ID X .250 OD (Not Shown – for Service Only)	075885-96	N/A	N/A
23	Bearing	077042	8	4

Upper Platen Components

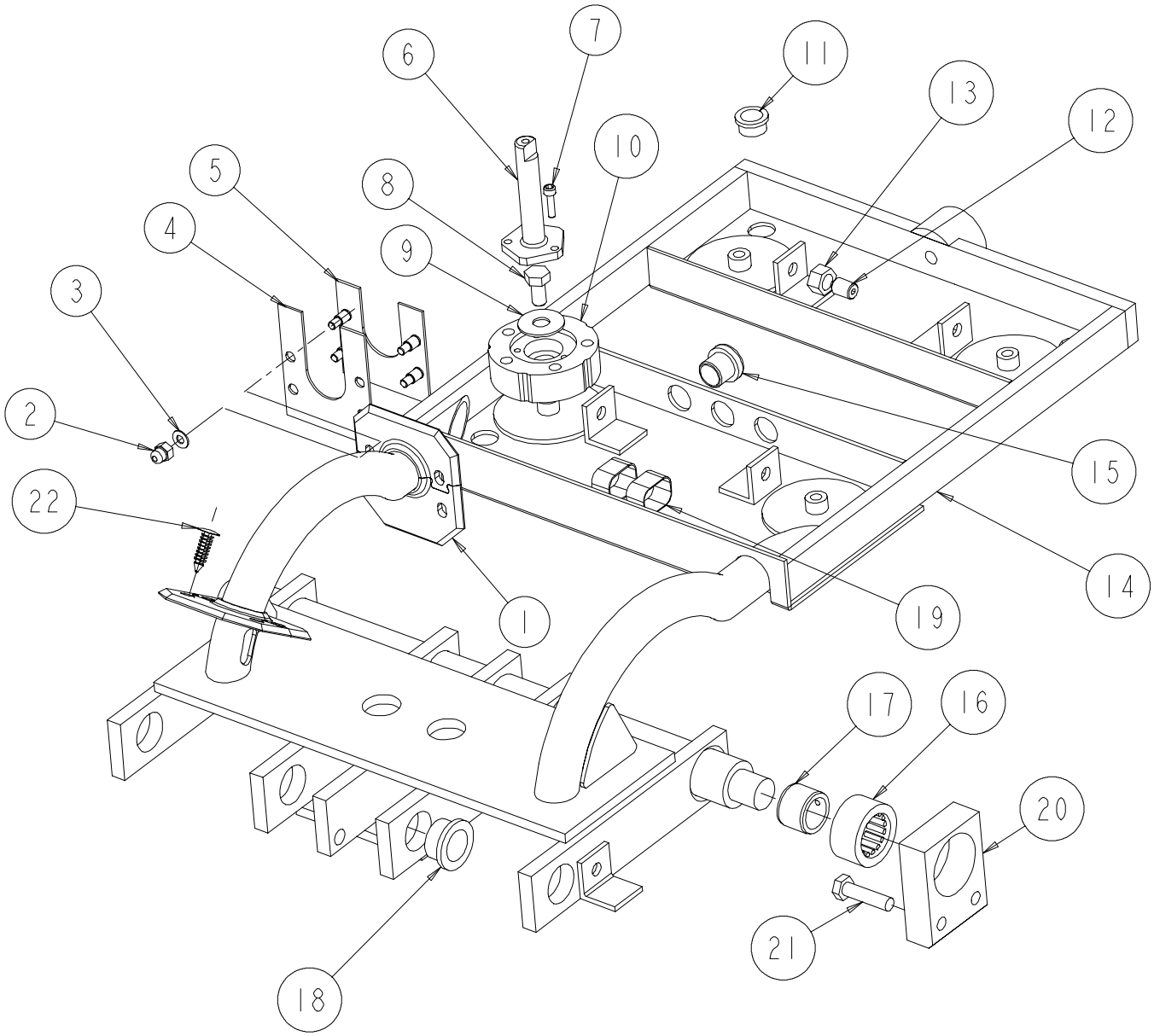


Upper Platen Components Parts List

Item	Description	Part Number	Model 22 Qty.	Model 28 Qty.
1*	Platen - Blk 208V (Service)	X78344-23	2	1
2	Shroud A. - Platen	X78267	2	1
3	Collar - Holding	019481	4	2
4	Screw 10-32 X 3/4 Oval H2	001086	4	2
5	Grommet - Handle	075499	2	1
6	Bar - Release Material	X78103	2	1
7	Bar - Cold Rolled 3/8 X 1 X 10-7/8	075792	4	2
8	Screw - Shoulder	075639	8	4
9	Washer	076135	8	4
10	Thermocouple - J Type SS Braid	077841	2	1
11	Control - Limit with Screws	075692	4	2
12	Screw 8-32 X 5/16	017552	8	4
13	Sealant - Joint 1/2” Gore Tex	R70003	5 ft.	3 ft.
13A	Sealant - Joint 1/2” Gore Tex	R70003	5 ft.	3 ft.
14	Screw 10-32 X 1/2 MF Hex Cap	020982	32	16
15	Hook - Right	076221	2	1
15A	Hook - Left	076220	2	1
16	Rivet	022517	12	6
17	Screw - Shoulder 3/8 X 2 Socket	076303	8	4
18	Cover - Terminal	075799	4	2
19	Screw - 10-32 X 3/8 Truss Hd	024298	12	6
20	Cover A. - Platen	X78257	2	1
21	Handle - Lift	075791	4	2
22	Grommet - Adjustment Black	078217	8	4
23+	Stop A. - Adjustment	X78623	8	4
24	Screw 5/16-18 X 5.8 MF Hex Cap	017326	16	8
25	Screw - Adjustment	075967	8	4
26	Nut - 5/16-24 18-8 SS Jam	029639-BLK	8	4
27	Nut - 10-32 MF Lock	020983	10	5
28	Screw - 10 X 3/8 Type B-Hex	015582	8	4
29	Stud - Replacement	076179	N/A	N/A
30	Insulator - Ceramic	076286	N/A	N/A
31	Nut - 10-32 Hex (Service Only)	005598	N/A	N/A

*50 HZ - See page page 40.
+See parts list for grills with serial number J5061783 and prior.

Arm Assembly



Arm Assembly Parts List

Item	Description	Part Number	Model 22 Qty.	Model 28 Qty.
1	Shield - Grease	078285	8	4
2	Nut - Acorn	078304	16	8
3	Washer - #10 18-8 SS Flat	037841	32	16
4	Plate - Bearing	078289	4	2
5	Plate - Grommet	X78287	4	2
6	Shaft - Index	075938	8	4
7	Screw - 8-32 X 5/8 Socket Hd	020549	24	12
8	Screw - 5/16-18 X 5/8 Hex Cap	000151	8	4
9	Washer - 5/16 Flat	017660	8	4
10	Adjustment - Gap	075968	8	4
11	Bushing - Oil Lite FLG	076136	8	4
12	Plunger - Stubby	075557	8	4
13	Nut - 3/8-16 Hex	001085	8	4
14	Arm A. - Tube Left	X78250-L	1	1
14A	Arm A. - Tube Right	X78250-R	1	0
15	Bushing - Snap 5/16 ID 21/32 OD	076937	4	2
16	Race - Outer	075555	4	2
17	Race - Inner	075556	4	2
18	Bearing - Flange 3/4 X 5/16	077042	8	4
19	Clamp - Tube Double 7/16	039570	4	2
20	Block - Bearing	075868	4	2
21	Screw 5/16-18 X 1-1/4 Hex Cap	012141	8	4
22	Fastener - Snap in 1/4 X 5/16 (Use with item #23.)	078329	16	8
23	Kit A. - Shield (Not Shown)	X78330-SER	N/A	N/A

Parts List

DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
ACCUMULATOR A.-SINGLE CYL.	X77337-	1		B		
FITTING 1/4 X .170 90 DEGREE	075946	1		C		
FITTING-1/4MPT X .170BARB STR	075880	2		C		
GAUGE-PRESSURE 0-60 LBS 1/8MPT	021029	1		B		
REGULATOR-0-50 PSI	029830	1		B		
+TANK-ACCUMULATOR -10LB	077340	1		B		
TUBE-.170 ID X .250 OD	075885-96	1		C	ORDER IN BULK - PART NO. R40302	
TUBE-NYLOBRADE 1/4ID X 7/16OD	020568-11	1		C	ORDER IN BULK - PART NO. R30317	
TUBE-NYLOBRADE 3/8ID X 5/8 OD	020565-13	1		C	ORDER IN BULK - PART NO. R30333	
VALVE-PRESSURE RELIEF 70 PSI	075723	1		B		
VALVE-SOLENOID 3WAY 110/60CYL.	075503-	2		B		
ADJUSTMENT-GAP	075968	8	4	B		
ALARM-PANEL MOUNT	077855	2	2	B		
+BRACKET-ALARM *M 12*	077874	2	1	B		
ARM A.-TUBE *M 22* LEFT	X78250-L	1	1	B		
ARM A.-TUBE *M 22* RIGHT	X78250-R	1		B		
BAR A.-RELEASE MATERIAL	X78103	2	1	B		
BAR-COLD ROLLED 3/8X1X10-7/8	075792	4	2	B		
BLOCK-BEARING *M 11-12-15*	075868	4	2	B		
BLOCK-CONTACT 1 ND *M 11-12-15	076013	4	2	B		
BLOCK-MAIN POWER DISTRIBUTION	076952		1	B		
BLOCK-TERMINAL-2 POLE-2PSWTC	015987	2	2	B		
+BASE-TERMINAL BLOCK	015986	1	1	B		
BLOCK-TERMINAL-7 POLE	022606	2	1	B		
BOARD-POWER-GRILL					J5074744 & PRIOR SEE KIT A.-TAYLOR CONTROL	95
BREAKER-CIRCUIT 3 POLE 50 AMP	075505	2		B		
BUMPER-300 LBS PEAK FORCE	077801	2	1	C		
BUSHING-OIL-LITE FLG	076136	8	4	C		
BUTTON-BLACK OPERATOR	076012	2	1	C		

* See Taylor Warranty Card
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DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
BUTTON-RED OPERATOR	076011	2	1	C		
CABLE-RIBBON	040040-051	2	1	B	J5074745/UP	95
CABLE-RIBBON	076538	2	1	B	J5074744 & PRIOR	95
CASTER-5" 7-5/8 STEM (REAR)	078377	2	2	B	J5033562/UP	91
CASTER-5" 7-5/8 STEM (FRONT LOCKING)	078378	2	2	B	J5033562/UP	91
CLIP-RELEASE MATERIAL	077324	4	2	C		
COLLAR-HOLDING	019481	4	2	B	(VAPOR SHIELD)	
COMPRESSOR A. *M 11-12-15*	X76625-	1		B		
COMPRESSOR-115V 60HZ	075506-	1		*		
MUFFLER	036018	1		C		
O-RING	076017	1		C		
O-RING GASKET HEAD	050556	1		C		
PLATE-VALVE	075977	1		B		
FITTING 1/4 X .170 90 DEGREE	075946	1		C		
FITTING-1/4MPT X .170BARB STR	075880	2		C		
SWITCH-PRESSURE	077879	1		B		
TEE-1/4FPT X 1/4MPT X 1/4FPT	021277	1		C		
VALVE-CHECK 1/4MP	020959	1		B		
VALVE-SOLENOID 3WAY 110/60CYL.	075503-	1		B		
VARISTOR-115VAC RMS 17 MM DIA	040388-003	2		B		
COMPRESSOR A.-AIR *M 28*	X77940-		1	B		
COMPRESSOR-AIR-115V 60HZ	075506-		1	*		
MUFFLER	036018		1	C		
O-RING	076017		1	C		
O-RING GASKET HEAD	050556		1	C		
PLATE-VALVE	075977		1	B		
FITTING 1/4 X .170 90 DEGREE	075946		3	C		
FITTING-1/4MPT X .170BARB STR	075880		2	C		
GAUGE-PRESSURE 0-60 LBS 1/8MPT	021029		1	B		

* See Taylor Warranty Card
\+ Available Separately

DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
REGULATOR-0-50 PSI	029830		1	B		
SWITCH-PRESSURE	077879		1	B		
TANK-ACCUMULATOR	077945		1	B		
TEE-1/4FPT X 1/4MPT X 1/4FPT	021277		2	C		
TEE-1/4MPT X 1/4FPT X 1/4MFL	029210		1	B		
TUBE-.170 ID X .250 OD	075885-		1	C	ORDER IN BULK - PART NO. R40302	
VALVE-CHECK 1/4MP	020959		1	B		
VALVE-PRESSURE RELIEF 70 PSI	075723		1	B		
VALVE-SOLENOID 3WAY 110/60CYL.	075503-		2	B		
VARISTOR-115VAC RMS 17 MM DIA	040388-003		2	B		
CONTROL A.-PROCESSOR	X78496-SER	2	1	*	J5074745/UP	95
CONTROL A.-PROCESSOR					J5074744 & PRIOR SEE KIT A.-TAYLOR CONTROL	95
CONTROL-LIMIT W/SCREWS	075692	10	8	B		
COUNTERWEIGHT-END *M 12*	077101	4	2	B		
COUNTERWEIGHT-MAIN *M 12*	077102	16	8	B		
COVER A.-PLATEN *M 22*	X78257	2	1	B		
COVER-SHROUD DOUBLE *M 11-12*	076038	2		B		
CYLINDER-AIR 7IN STROKE	076450	2	1	B		
DECAL-CONTROL MAIN SOLID STATE	076725	1		C		
DECAL-OPERATIONS-M22	078284	1		C		
DIAGRAM-WIRING	076870-	1		C		
DIAGRAM-WIRING	078124-		1	C		
DOOR A.-CONTROL	X78125		1	B		
DOOR A.-PANEL-SERIES 398	X76857	1		B		
DOOR A.-PROCESSOR LEFT	X76876	1		B		
DOOR A.-PROCESSOR RIGHT	X76860	1		B		
E-RING 3/4	077046	8	4	C		
E-RING EXTERNAL 1/2	024908	8	4	C		
FITTING 1/4 X .170 90 DEGREE	075946	2	1	C	SOLENOID VALVE/COMPRESSOR	

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DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
FITTING-1/4MPT X .170BARB STR	075880	2	1	C	ACCUMULATOR/SOLENOID VALVE	
FUSE-6 AMP.	076301	1	1	C		
GROMMET-ADJUSTMENT-BLACK	078217	8	4	C		
GROMMET-HANDLE-BLACK	075499	2	1	C		
HANDLE A.-PLATEN	X78282	2	1	B		
HANDLE-INDEX *M 11-12-15*	075762	8	4	B		
HANDLE-LIFT *M 11-12-15*	075791	4	2	B		
HEATER-LOWER 208V-2300W	075486	6		B		
HEATER-LOWER 208V-1035W	077910-		6	B		
HINGE A.-M.P. DOOR LEFT	X78349	1	1	B	J6/UP	
HINGE A.-M.P. DOOR-RIGHT	X78348	1	1	B	J6/UP	
HINGE A.-M.P. DOOR LEFT	X76851	1	1	B	J6/PRIOR	
HINGE A.-M.P. DOOR-RIGHT	X76849	1	1	B	J6/PRIOR	
HINGE A.-PANEL DOOR-RIGHT	X76855	1		B		
HINGE A.-PANEL-DOOR-LEFT	X76853	1		B		
HOLDER-DRIP TRAY	077943		2	B		
HOLDER-FUSE	076299	1	1	B		
HOLDER-FUSE	076302	1		B		
HOOK-LEFT *M 11-12-15*	076220	2	1	B		
HOOK-RIGHT *M 11-12-15*	076221	2	1	B		
KIT-INSULATION 24/PKG	076113	1	1	C		
KIT A.-GROMMET	X78219-SER	1		C		
GROMMET-HANDLE-BLACK	075499	2		C		
GROMMET-ADJUSTMENT-BLACK	078217	8		C		
KIT A.-GROMMET	X78218-SER			C		
GROMMET-HANDLE-BLACK	075499		1	C		
GROMMET-ADJUSTMENT-BLACK	078217		4	C		
KIT A.-TAYLOR CONTROL UPDATE Includes:	X78687-12	2	1	*	USE ON UNITS J5074745/PRIOR TO REPLACE X76531-SER OR X76537SER1 CONTROLS(1 KIT PER SIDE) 60Hz	97

DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
CONTROL A.-CLAM GRILL PCB	X78496-SER	1	1	*		
A.-INTERFACE-GRILL	X48606-12S	1	1	*		
CABLE-RIBBON-14C-16" TERMINAL A.-WIRE	040040-051	1	1	B		
#18 BLU/WHT TERMINAL A.-WIRE #18	X78689	1	1			
BLU/WHT	X78692	1	1			
LOCK-WHEEL M-11-12-15	076522	2	2	B		
MAGNET	075559	1		C		
NUT-10-32 ACORN LOCKING 18-8	078304	16	8	B	GREASE SHIELD	
NUT-5/16-18 NYLOC	077865	2	1	C	BUMPER	
ORIFICE A.-CHECK	X78311	2	1	B		86
PANEL A.-CONTROL-SERIES 398	X76847	1		B		
PANEL A.-BACK TOP	X78472	1		B	J5047542/UP	92
PANEL A.-BACK TOP	X78480		1	B	J5047542/UP	92
PANEL-BACK	078459	1		B	J5047542/UP	92
PANEL-BACK	078305	1		B	J5047542/PRIOR	92
PANEL-BACK	078479		1	B	J5047542/UP	92
PANEL-BACK	078321		1	B	J5047542/PRIOR	92
PANEL-SIDE-LEFT	078474	1	1	B	J5047542/UP	92
PANEL-SIDE-LEFT	076740	1	1	B	J5047542/PRIOR	92
PANEL-SIDE-RIGHT	078475	1	1	B	J5047542/UP	92
PANEL-SIDE-RIGHT	076739	1	1	B	J5047542/PRIOR	92
PANEL-SWITCH BOX	076869	1		B		
PANEL-SWITCH BOX	078314		1	B		
PCB A.-INTERFACE	X48606-12S	2	1	*	J5074745/UP	95
PIN-COUNTERWEIGHT UPPER	077045	4	2	B		
PLATE A.-GROMMET	X78287	4	2	B		
PLATE-BEARING	078289	4	2	B		
PLATEN A.-UPPER	X78344-	2	1	B		
PLUNGER-STUBBY TECO #52405-SS	075557	8	4	B		

* See Taylor Warranty Card
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DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
RACE-INNER	075556	4	2	B		
RACE-OUTER	075555	4	2	B		
RELAY-DPDT 120V	077164-	1	1	B	LATCHING	
RELAY-MERCURY-1P-25A-120 COIL	077065-		3	B		
RELAY-MERCURY-2P-25A-120 COIL	075497-	6	1	B		
RELAY-MERCURY-3P-25A-120 COIL	075498-	2		B		
ROD-CLEVIS	076452	2	1	B		
ROD-RELEASE MAT. *M 11-12-15*	076155	2	1	C		
ROD-TIE-COUNTERWEIGHT M11-2-15	076523	2	1	B		
SCRAPER-TEFLON WIPER	075887	1	1	C		
+STRIP-REPLACEMENT	075888	1	1	C		
SCREW-5/16-18X1 1/2 SOCKET HD	077829	2	1	C	BUMPER	
SCREW-ADJUSTMENT	075967	8	4	C		
SCREW-SHOULDER	075639	8	4	C		
SCREW-SHOULDER 3/8 X 2 SOCKET	076303	8	4	C		
SEALANT-JOINT 1/2 IN GORE-TEX	075691-14	4	2	C	ORDER IN BULK - PART NO. R70003	
SEALANT-JOINT 1/2 IN GORE-TEX	075691-18	4	2	C	ORDER IN BULK - PART NO. R70003	
SEALANT-JOINT 1/2 IN GORE-TEX	075691-24	2	2	C	ORDER IN BULK - PART NO. R70003	
SEALANT-JOINT 1/2 IN GORE-TEX	075691-36	2		C	ORDER IN BULK - PART NO. R70003	
SHAFT-INDEX *M 11-12-15*	075938	8	4	B		
SHEET-SEAMED RELEASE 17-5/8X19	076213	1	1	C		
SHEILD-GREASE *M 22*	078285	8	4	B		
SHEILD-VAPOR	075733		4	B		
SHROUD A.-PLATEN *M 22*	X78267	2	1	B		
STOP A.-ADJUSTMENT-M 11-12-15	X78623	8		B	J5040000/UP	95 & 97
STOP A.-ADJUSTMENT-M 11-12-15	X76420	8		B	J5043999 & PRIOR	95 & 97
STOP-PRODUCT *.090/2.3MM*	075969	8	4	B		
STOP-PRODUCT *.260/6.6MM*	075970	8	4	B		
STOP-PRODUCT *.350/8.9MM*	075971	8	4	B		

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DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
STOP-PRODUCT *.420/10.7MM*	075972	8	4	B		
STOP-PRODUCT *.530/13.5MM*	076116	8	4	B		
SWITCH-ROCKER-DPST-10AMP	076989		1	B		
SWITCH-SCREW TERMINAL	075780	2	1	B	LATCH SWITCH	
SWITCH-TOGGLE-DPST	075772	1		B	(FAN INTERLOCK)	
SWITCH-TOGGLE-SPST	012626	2		B	(POWER)	
THERMOCOUPLE A. *M 11-12-13-15	X75695	6	3	B	(LOWER COOKING ZONES)	
THERMOCOUPLE-J TYPE SS BRAID	077841	2	1	B	(UPPER PLATEN ASSY)	
TIE A.-COUNTERWEIGHT *M 12*	X77197	4	2	B		
TRIM-DOOR-LOWER	076864	1		B		
TRIM-DOOR-LOWER	077909		1	B		
TRIM-LEFT CORNER	078708	1	1	B	J5080000/UP	97
TRIM-LEFT CORNER	076498	1	1	B	J5079999 & PRIOR	97
TRIM-RIGHT CORNER	078709	1	1	B	J5080000/UP	97
TRIM-RIGHT CORNER	076495	1	1	B	J5079999 & PRIOR	97
TRIM-SWITCH BOX-LEFT M11-12-15	076512	1	1	B		
TRIM-SWITCH BOX-RIGHT M11-2-15	076511	1	1	B		
TUBE-.170 ID X .250 OD	075885-			C	ORDER IN BULK - PART NO. R40302 OR 075885-96 STD LENGTH.	
VALVE-CHECK W/#69 ORIFICE	078332	2		B		
VARISTOR-115VAC RMS 17 MM DIA	040388-003	4	2	B	(LATCH RELAY)	
VIDEO-TRAIN FILM-CLAMSHELL	047992-V	1	1	C	J4064092/UP (M-22) J4071488/UP (M-28)	82
WASHER-3/8 FLARE-NYLON	077124	1				
WIRE-#12 SUPER HI TEMP TGGT	R600112	4ft	2.5ft	C		

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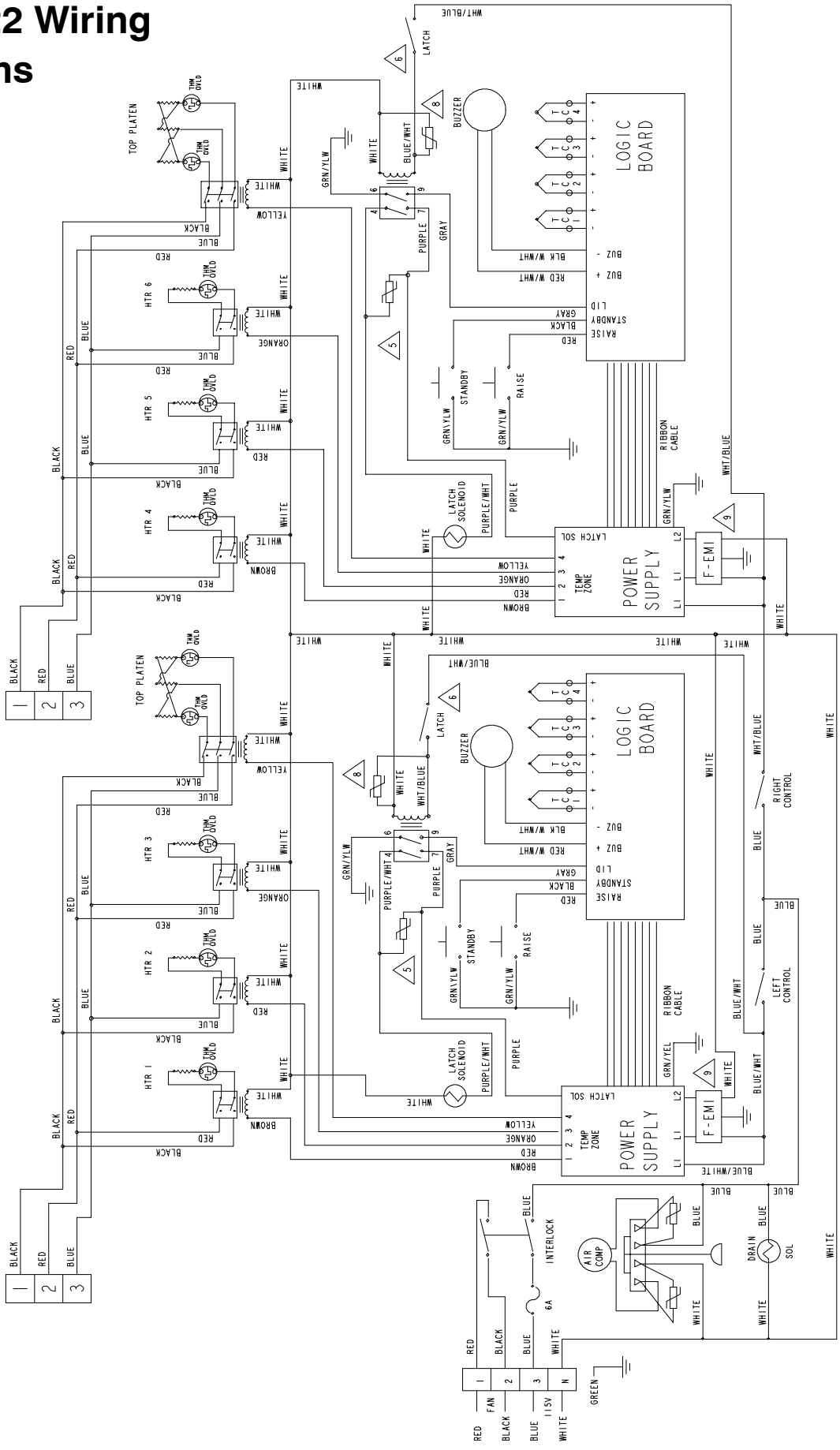
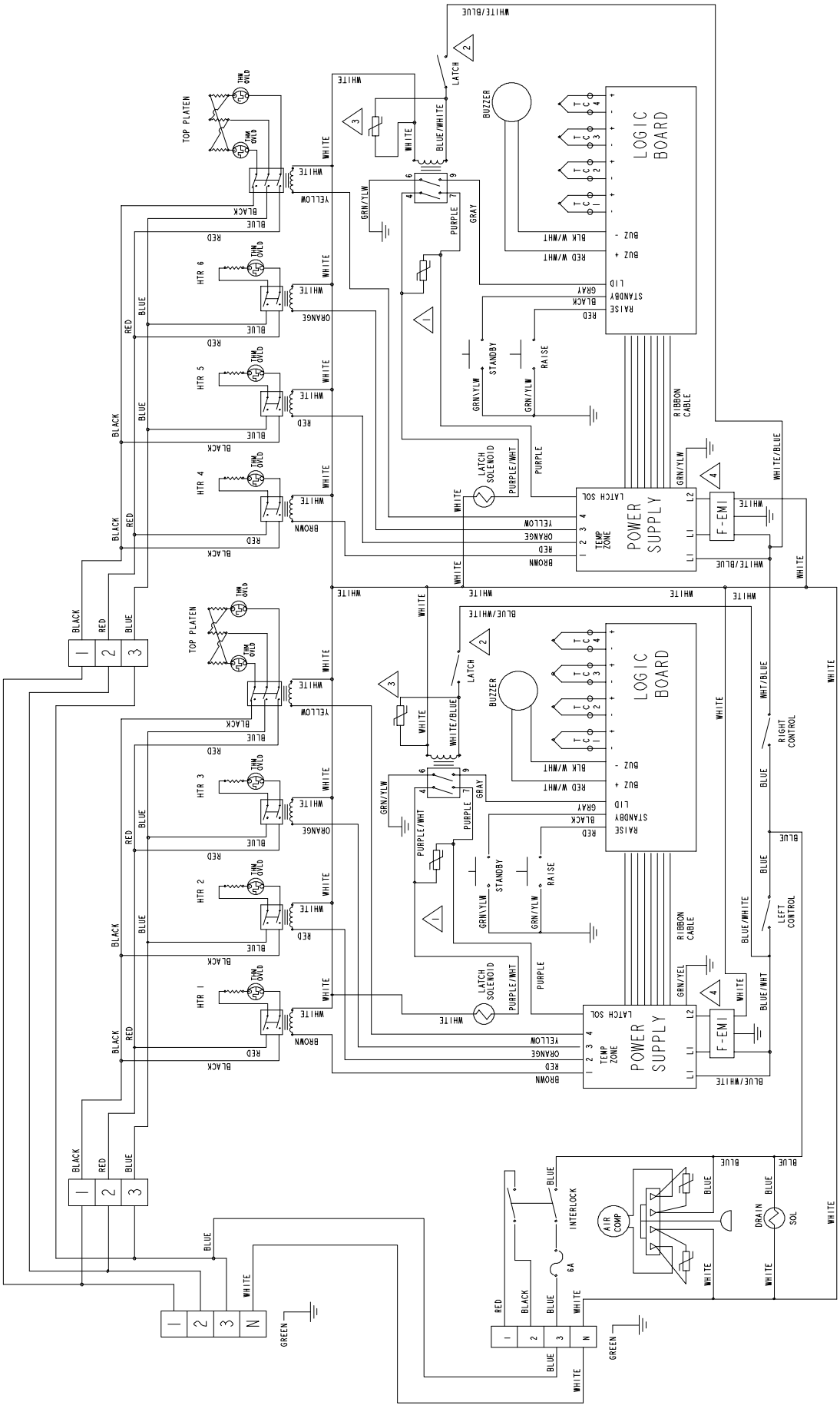
DESCRIPTION	PART NUMBER	22 QTY.	28 QTY.	WARR. CLASS	REMARKS	PARTS UPDATE
50HZ						
BLOCK-TERMINAL -1 POLE	021149		1	B		
BLOCK-TERMINAL 3POLE + NUETRAL	039424	2		B		
BOARD-POWER-GRILL					J5074745/PRIOR SEE KIT A.-TAYLOR CONTROL	95
CLIP-RELEASE MATERIAL	075976	4	2	C		
COMPRESSOR 220-50Hz	032129-	1	1	*		
DIAGRAM-WIRING *M 22*	076870-	1		C		
DIAGRAM-WIRING *M 28*	078124-		1	C		
FUSE-3AMP	076300	1	1	C		
HEATER-LOWER	077286	6		B		
HEATER-LOWER	077910-27		6	B		
KIT A.-TAYLOR CONTROL UPDATE	X78687-27	2	1	*	MUST USE ON UNITS J5074745/PRIOR TO REPLACE X76531-SER OR X76537SER2 CONTROLS	
Includes:					(1 KIT PER SIDE)	
CONTROL A.-CLAM GRILL PCB	X78496-SER	1	1	*		
A.-INTERFACE-GRILL	X48606-27S	1	1	*		
CABLE-RIBBON-14C-16”	040040-051	1	1	B		
TERMINAL A.-WIRE #18 BRN/WHT	X78690	1	1			
TERMINAL A.-WIRE #18 WHT/BRN	X78691	1	1			
PCB A.-INTERFACE-GRILL	X48606-27S	2	1	*	J5074745/UP	95
STOP-PRODUCT *.250/6.4MM*	076114	8	4	B		
VARISTOR-280VAC	030036	4	4	B	(LATCH RELAY & COMPRESSOR)	

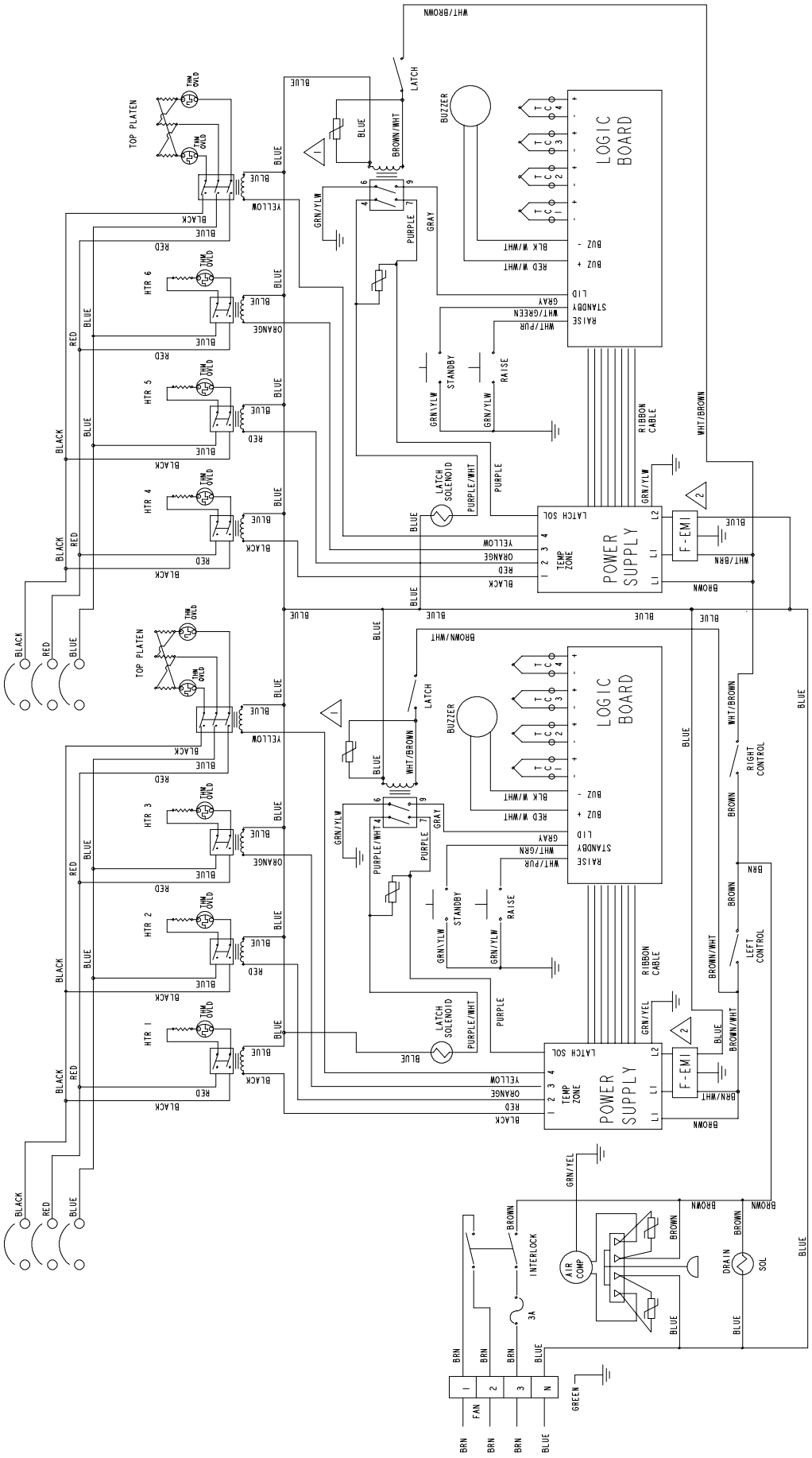
Model 22 Wiring Diagrams



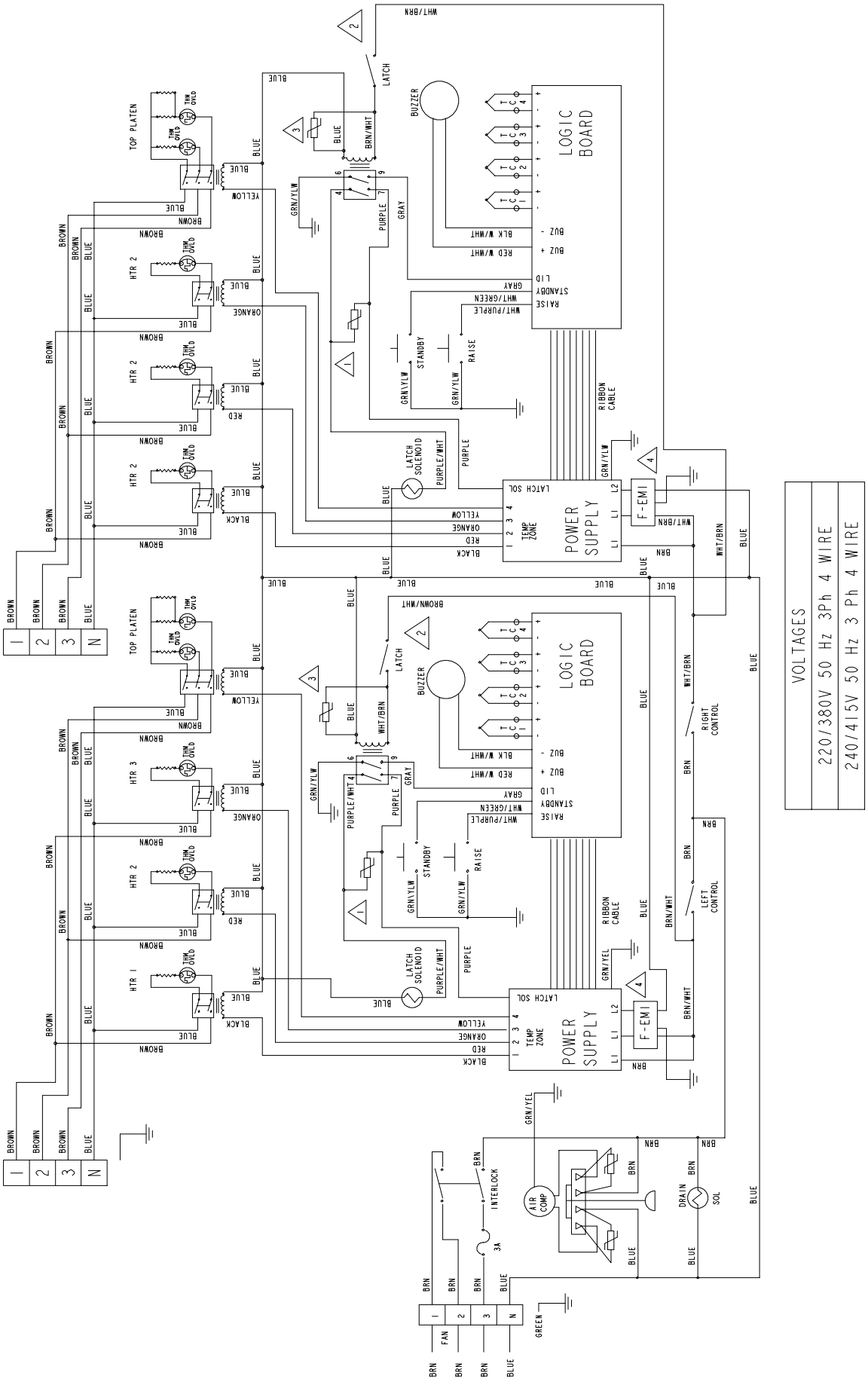
Model 22
Part # 076870-23



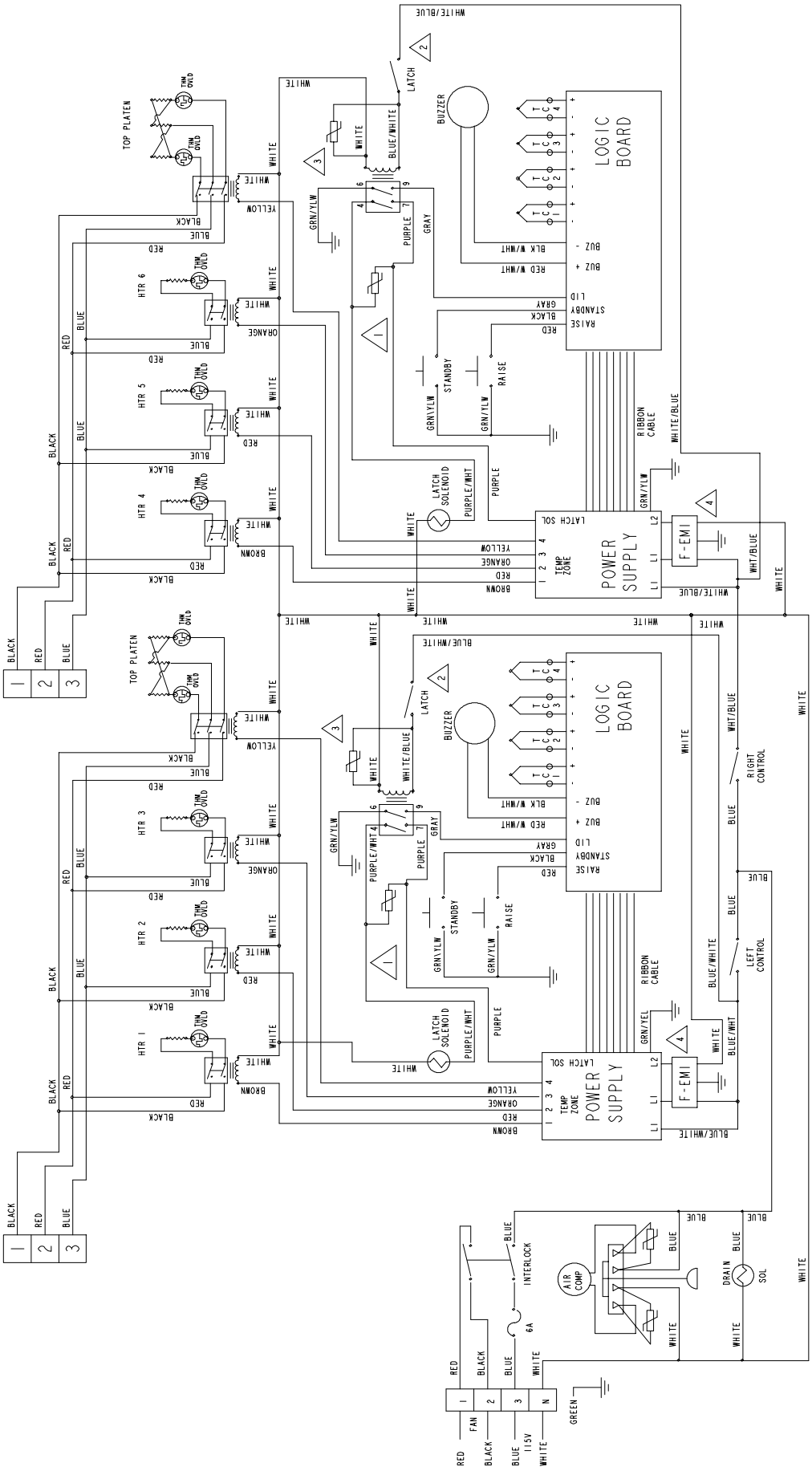
Model 22
Part # 076870-23S



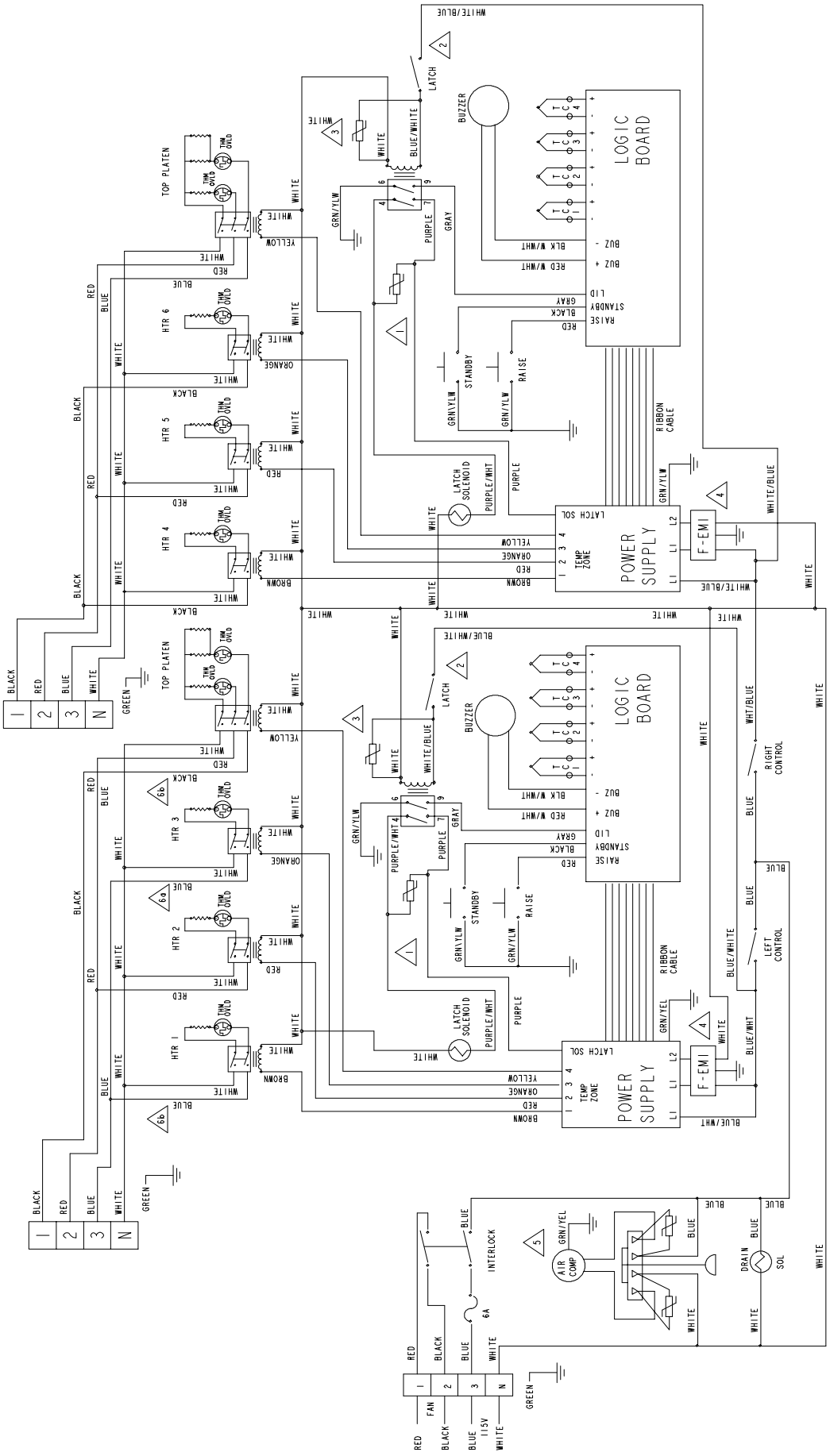
Model 22
Part # 076870-35



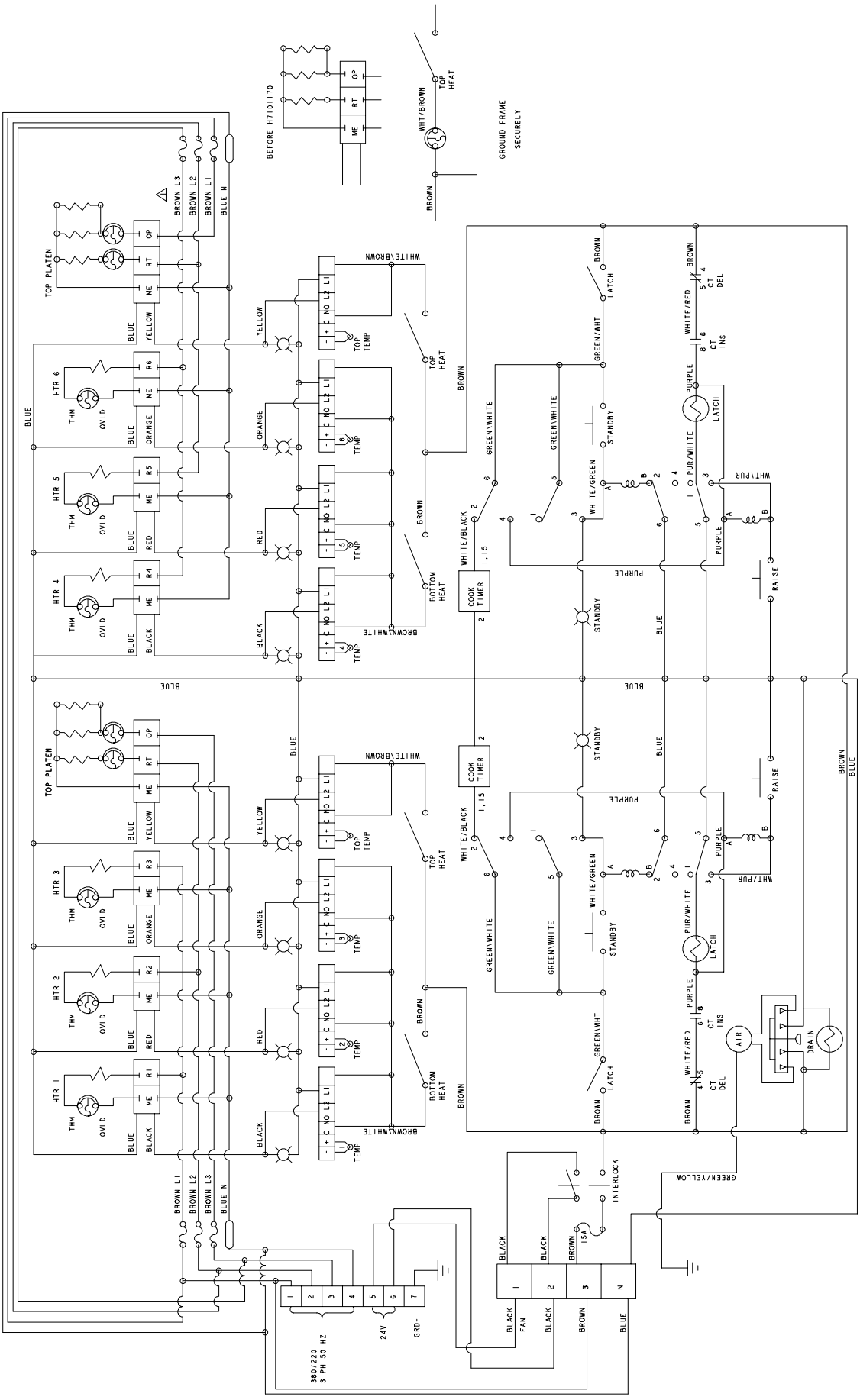
Model 22
Part #076870-62



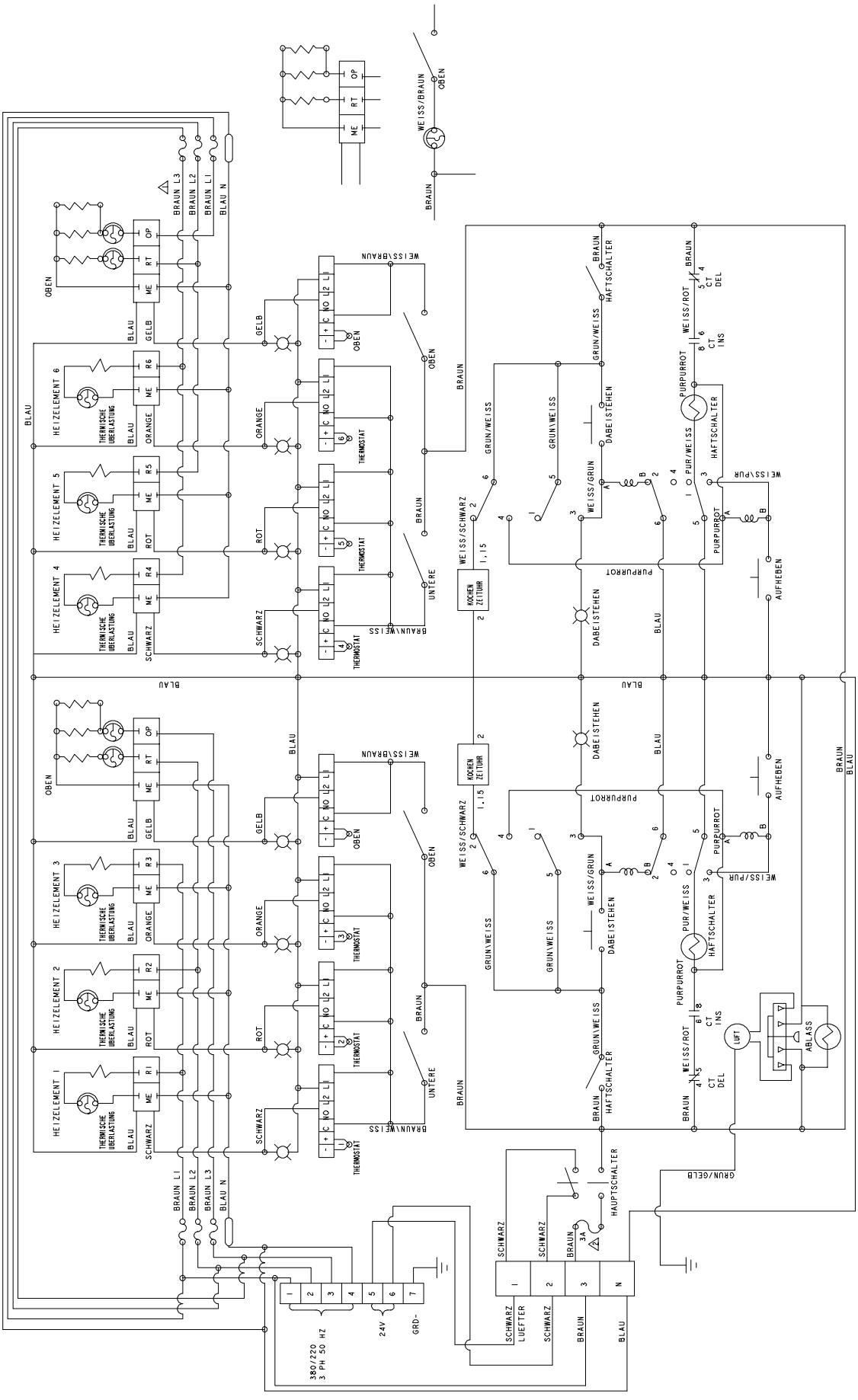
Model 22
Part # 076870-69



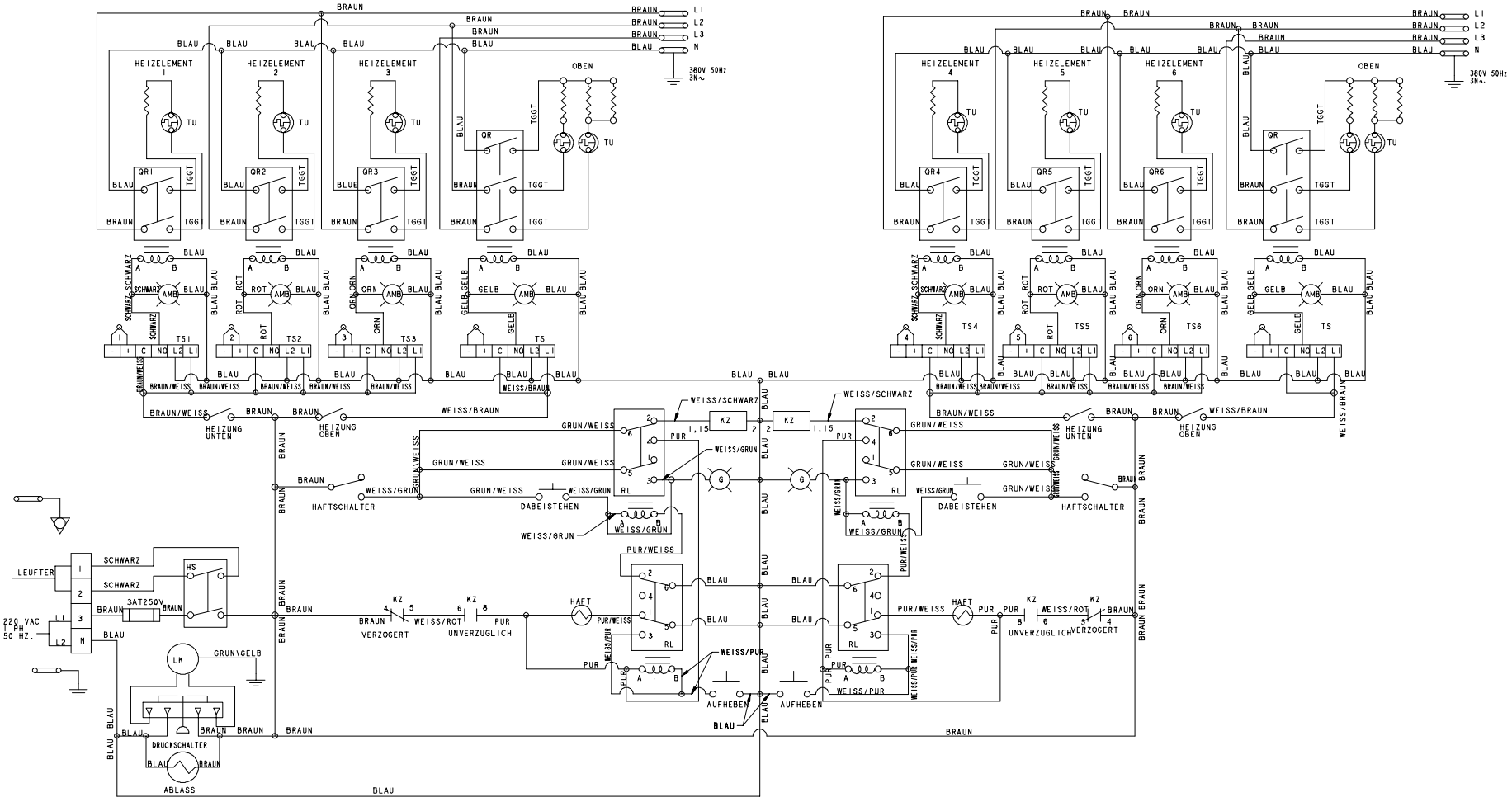
Model 22
Part # 076870-71



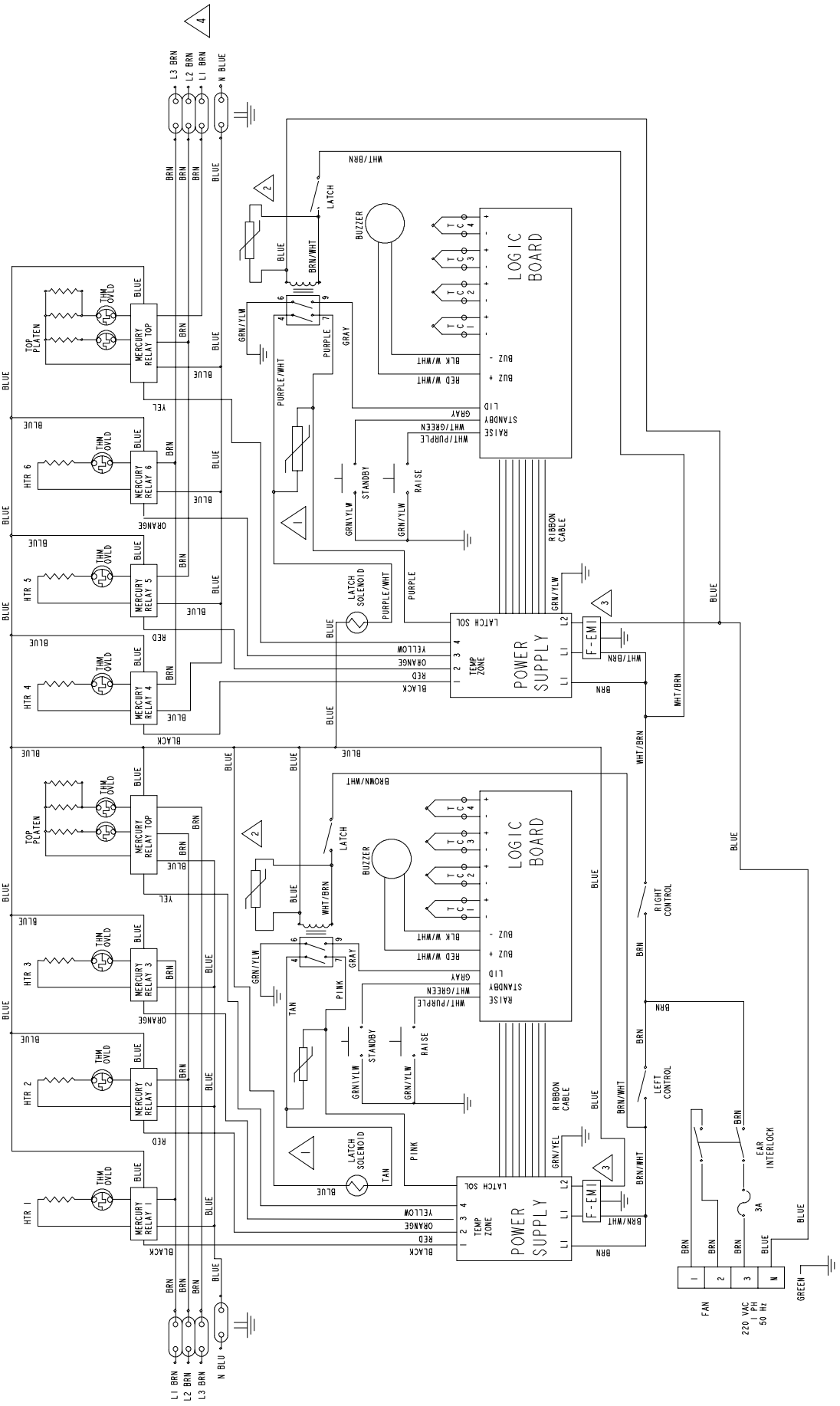
Model 22
Part # 077713-62



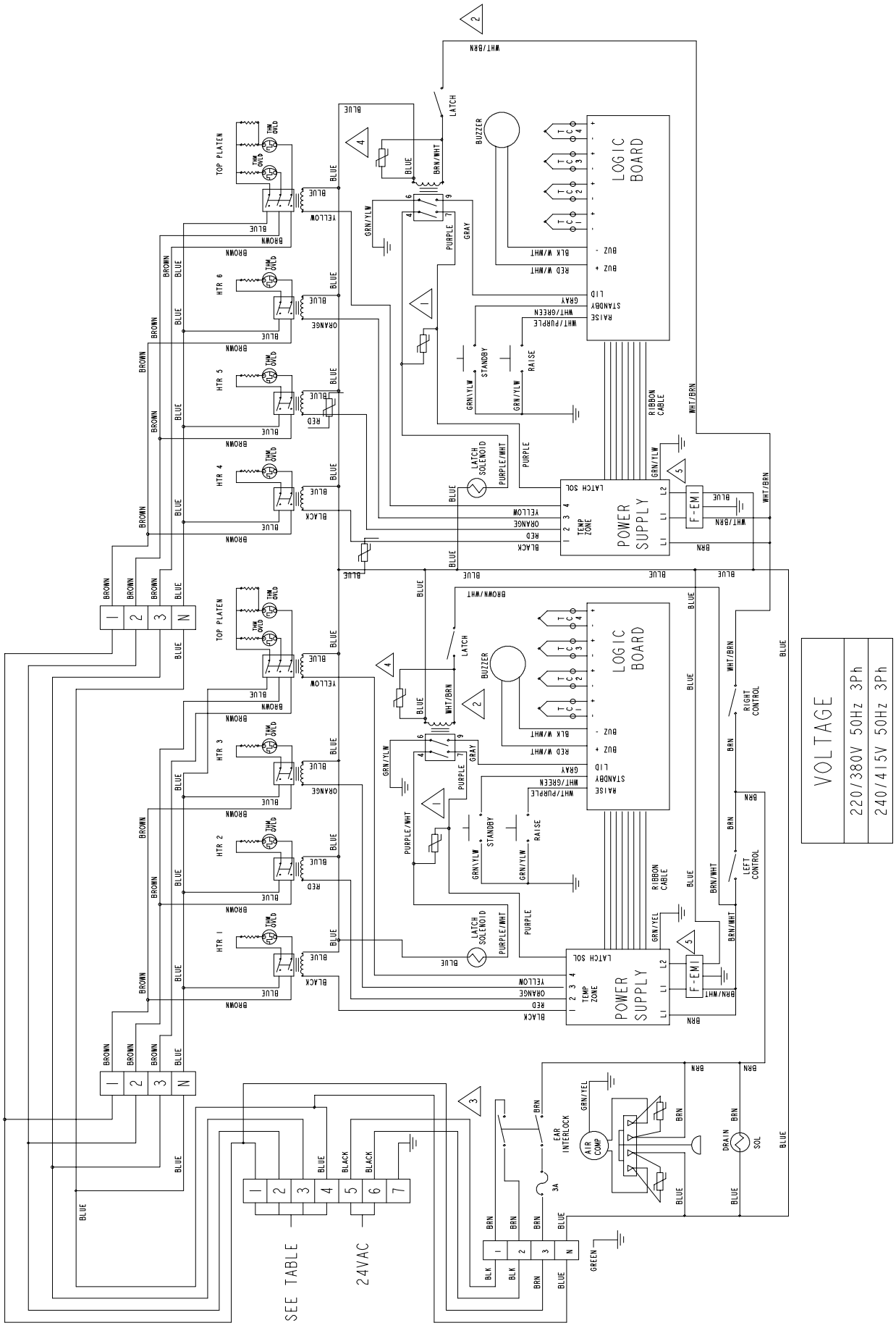
Model 22
Part #077713-62G



Model 22
Part # 078149-62G

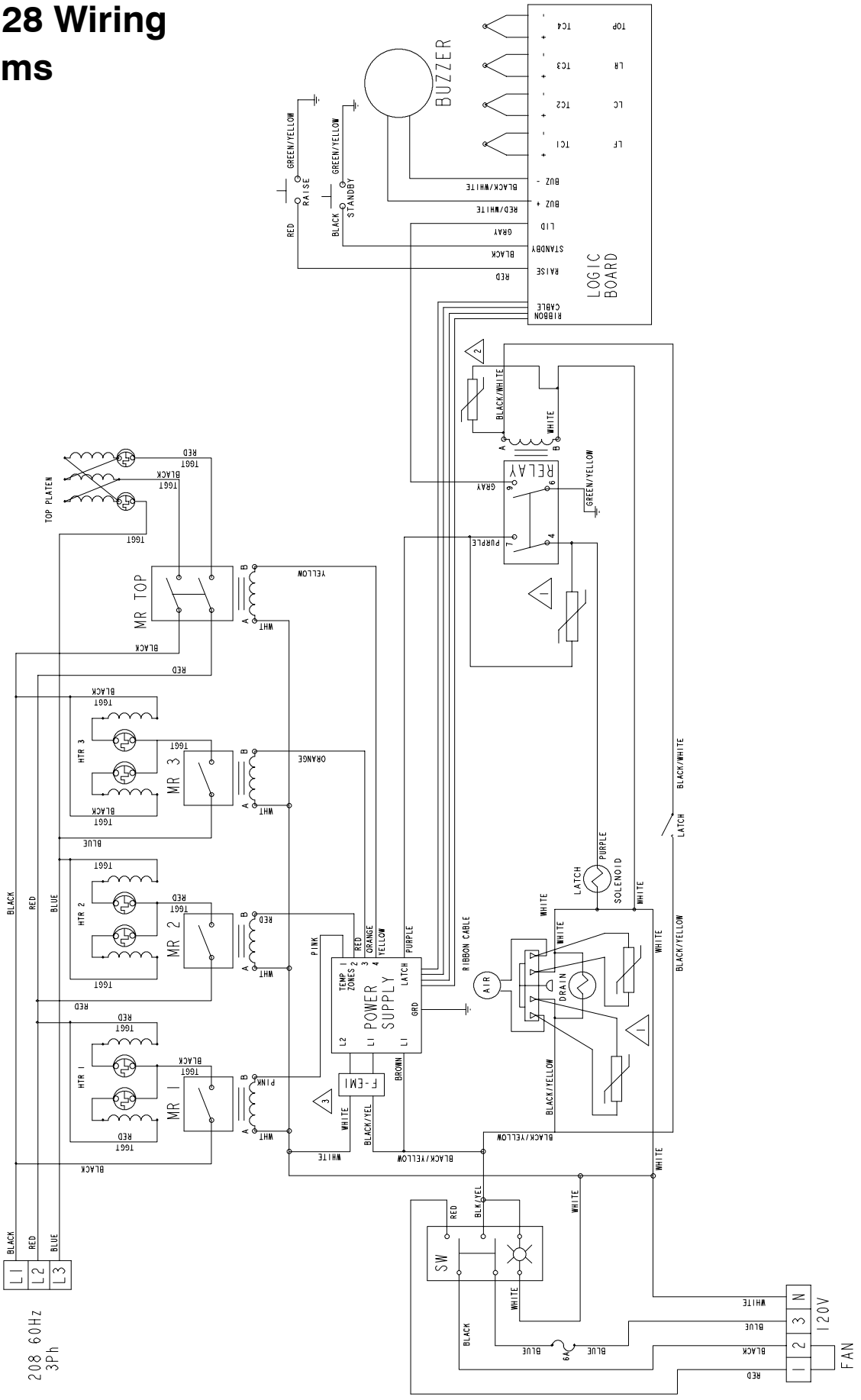


Model 22
Part # 078207-66

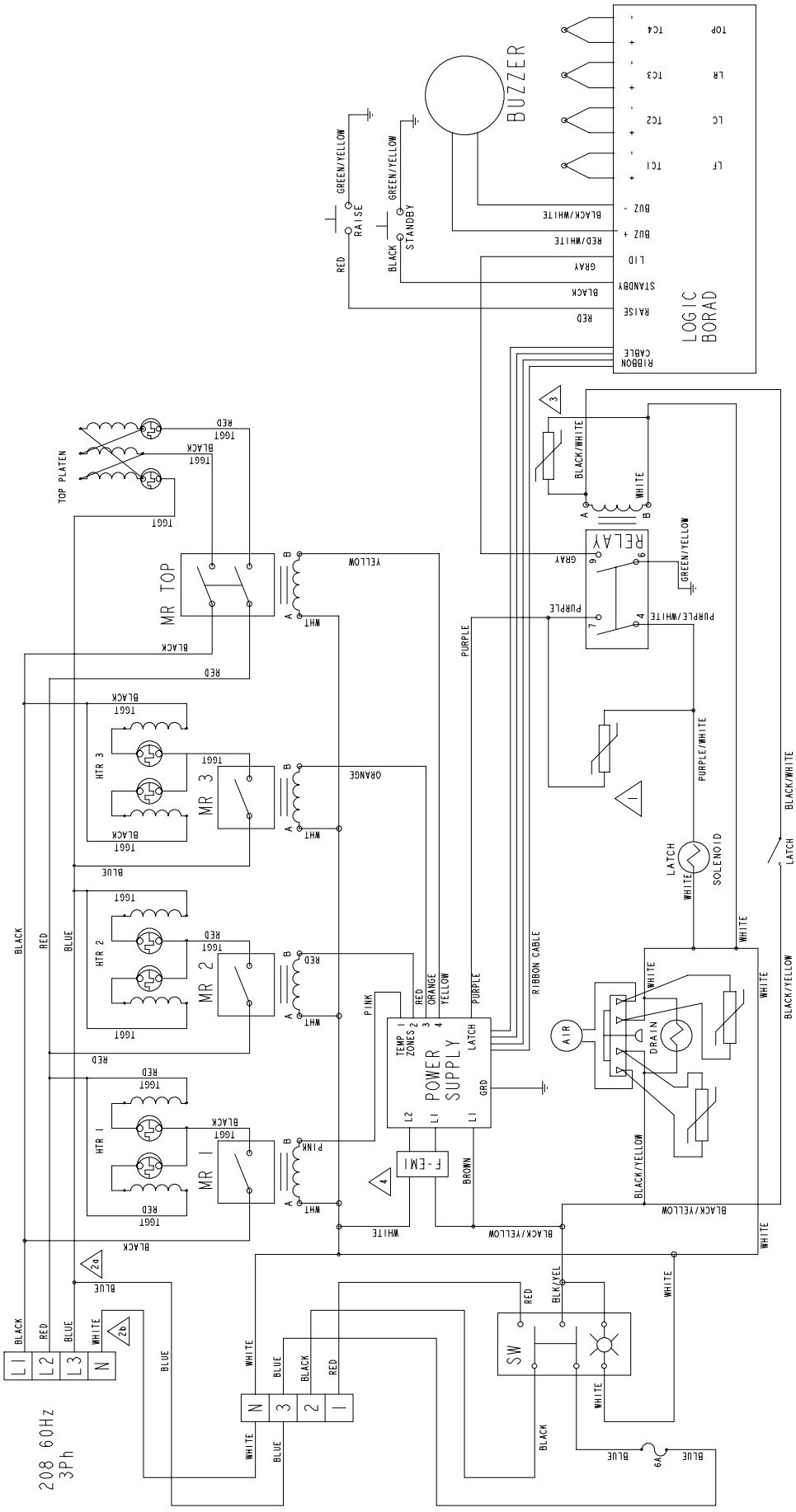


Model 22
Part # 078211-62

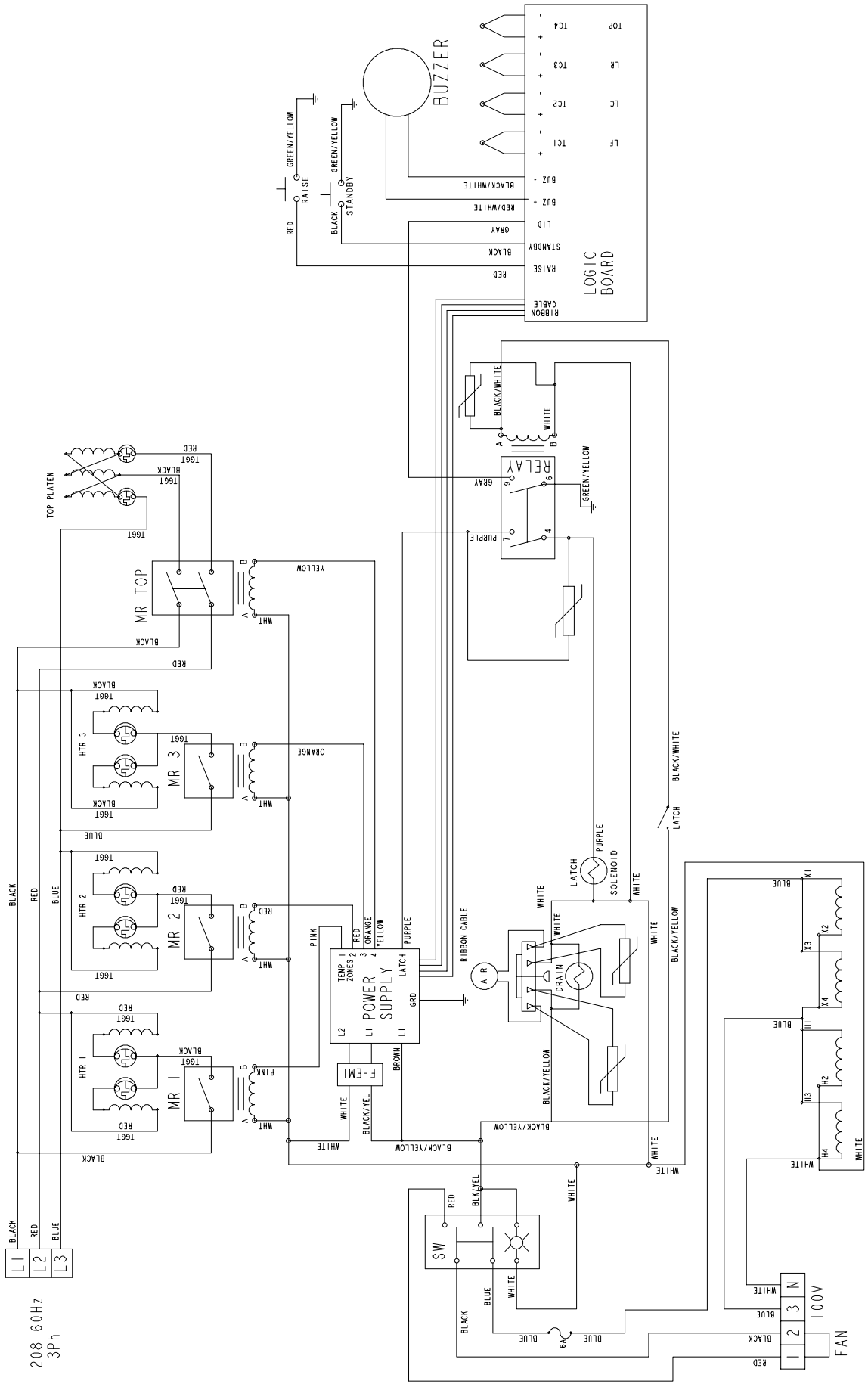
Model 28 Wiring Diagrams



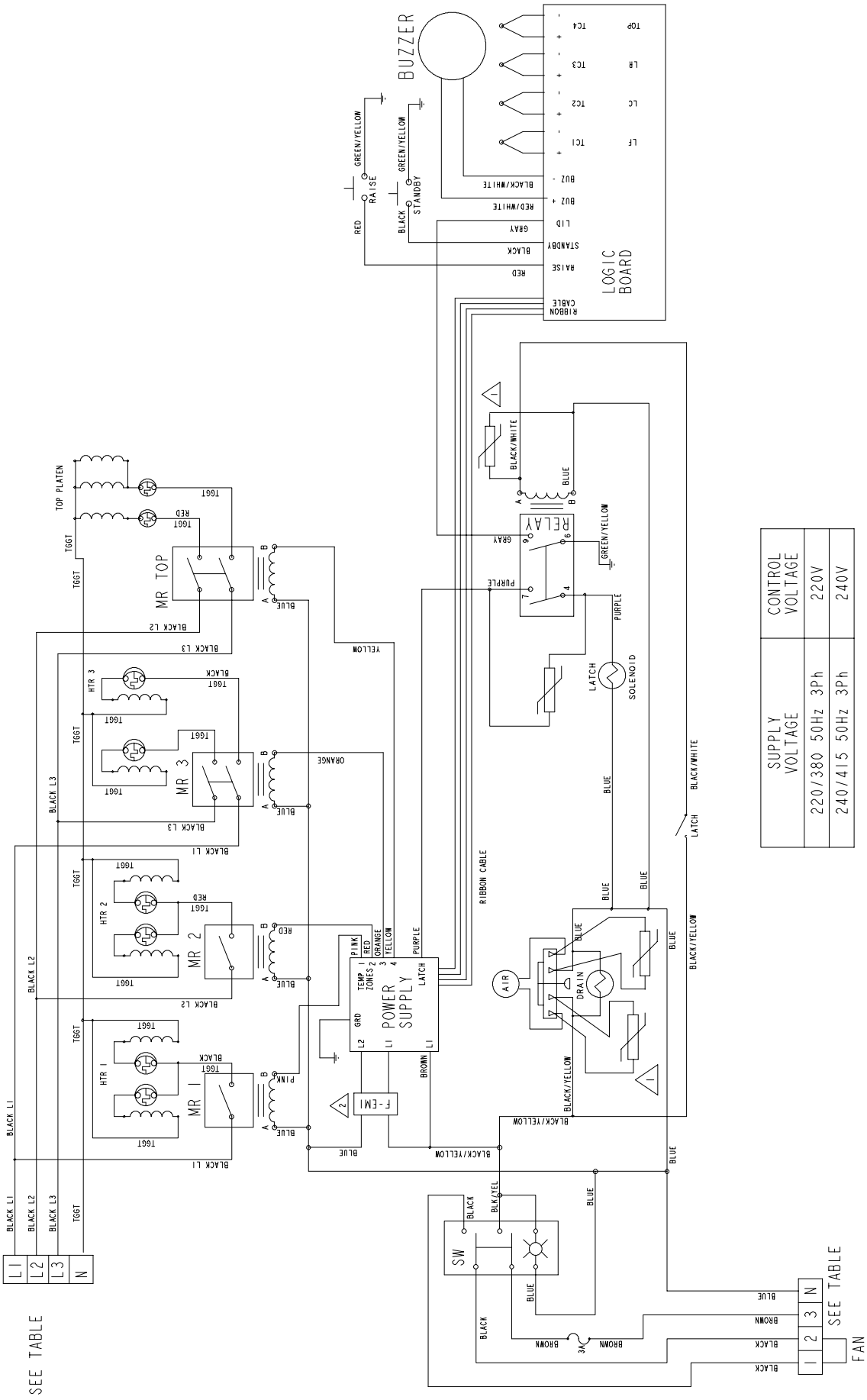
Model 28
Part # 078124-23



Model 28
Part # 078124-23S

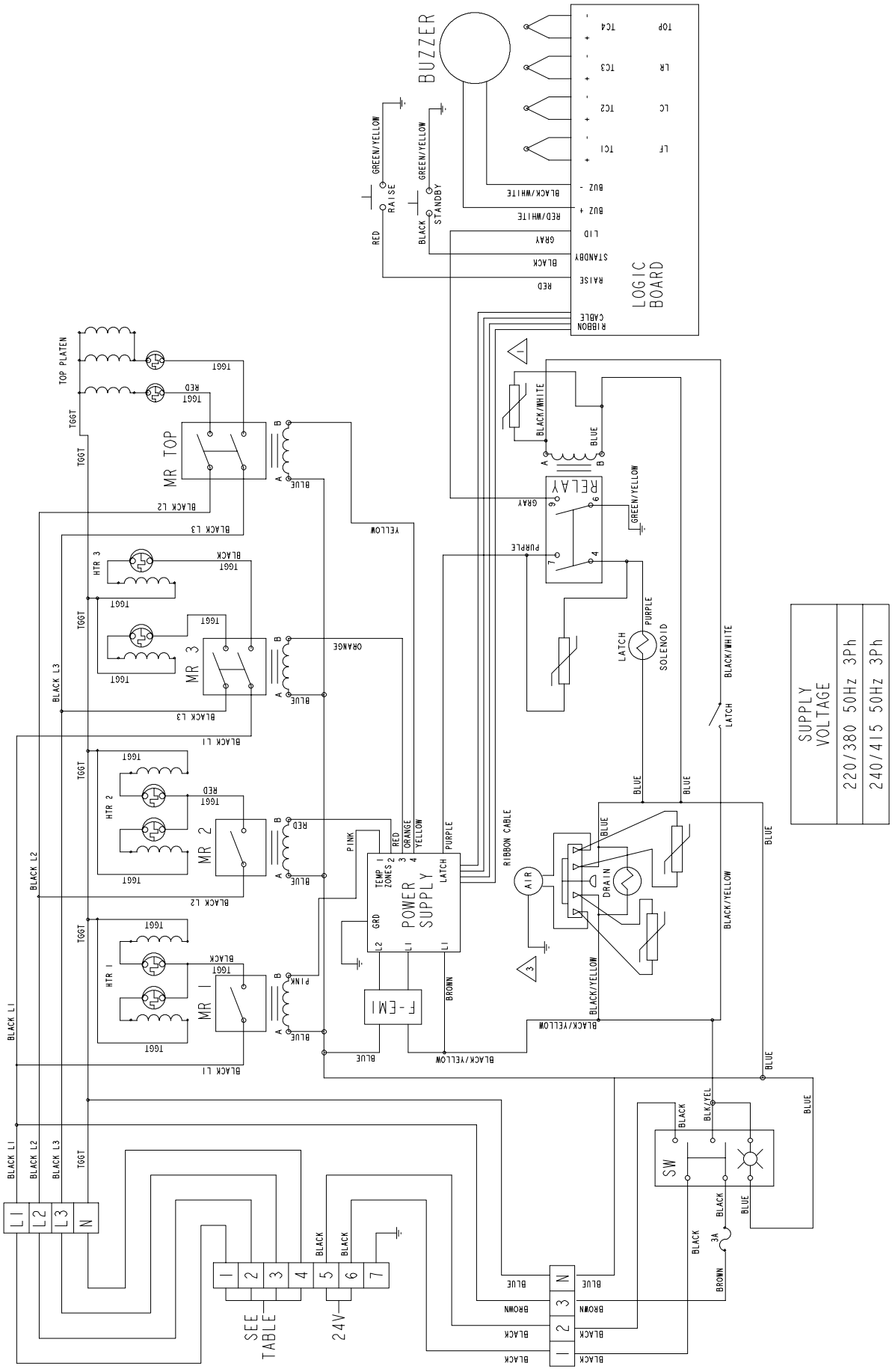


Model 28
Part # 078124-29



SUPPLY VOLTAGE	CONTROL VOLTAGE
220/380 50Hz 3Ph	220V
240/415 50Hz 3Ph	240V

Model 28
Part # 078124-62



Model 28
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